

FEDERAL REGISTER

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Washington, Thursday, May 25, 1944

Regulations

TITLE 7—AGRICULTURE

Chapter XI—War Food Administration (Distribution Orders)

[WFO 79-101, Amdt. 2]

PART 1401—DAIRY PRODUCTS

FLUID MILK AND CREAM IN YORK, PA., SALES AREA

Pursuant to War Food Order No. 79 (8 F.R. 12426, 9 F.R. 4319), dated September 7, 1943, as amended, and to effectuate the purposes thereof, War Food Order No. 79-101 (8 F.R. 15771, 9 F.R. 4319), as amended, relative to the conservation and distribution of fluid milk, milk by-products, and cream in the York, Pennsylvania, milk sales area, is hereby further amended as follows:

1. By deleting the description of the sales area in § 1401.131 (b) and inserting, in lieu thereof, the following:

The territory lying within the boundaries of York County, Pennsylvania, including all municipalities, cities, incorporated boroughs and townships in said county, except the following: The borough of Hanover, the borough of Spring Grove, an area within a radius of two miles of the center of Spring Grove, and the townships of Heidelberg, Manheim, Penn., and West Manheim.

2. By deleting therefrom the numeral "350" in § 1401.131 (h) and inserting, in lieu thereof, the numeral "400."

The provisions of this amendment shall become effective at 12:01 a. m., e. w. t., June 1, 1944. With respect to violations of said War Food Order No. 79-101, as amended, rights accrued, or liabilities incurred thereunder, prior to the effective time of this amendment, said War Food Order No. 79-101, as amended, shall continue in full force and effect for the purpose of sustaining any suit, action, or other proceeding with respect to any such violation, right, or liability.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; E.O. 9392, 8 F.R. 14783; WFO 79, 8 F.R. 12426, 13283, 9 F.R. 4319)

Issued this 22d day of May 1944.

C. W. KITCHEN,
Acting Director of Distribution.

[F. R. Doc. 44-7341; Filed, May 22, 1944;
4:14 p. m.]

[WFO 79-107, Amdt. 2]

PART 1401—DAIRY PRODUCTS

FLUID MILK AND CREAM IN ATLANTA, GA., METROPOLITAN SALES AREA

Pursuant to War Food Order No. 79 (8 F.R. 12426, 9 F.R. 4319), dated September 7, 1943, as amended, and to effectuate the purposes thereof, War Food Order No. 79-107 (9 F.R. 140, 9 F.R. 4319), as amended, relative to the conservation and distribution of fluid milk, milk by-products, and cream in the Atlanta, Ga., metropolitan milk sales area, is hereby further amended by deleting therefrom the numeral "20" in § 1401.141 (n) (2) and inserting, in lieu thereof, the numeral "10."

The provisions of this amendment shall become effective at 12:01 a. m., e. w. t., June 1, 1944. With respect to violations of said War Food Order No. 79-107, as amended, rights accrued, or liabilities incurred thereunder, prior to the effective time of this amendment, said War Food Order No. 79-107, as amended, shall continue in full force and effect for the purpose of sustaining any suit, action, or other proceeding with respect to any such violation, right, or liability.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; E.O. 9392, 8 F.R. 14783; WFO 79, 8 F.R. 12426, 13283, 9 F.R. 4319)

Issued this 22d day of May 1944.

C. W. KITCHEN,

Acting Director of Distribution.

[F. R. Doc. 44-7337; Filed May 22, 1944;
4:14 p. m.]

[WFO 79-118, Amdt. 1]

PART 1401—DAIRY PRODUCTS

FLUID MILK AND CREAM IN SAVANNAH, GA., SALES AREA

Pursuant to War Food Order No. 79 (8 F.R. 12426, 9 F.R. 4319), dated September 7, 1943, as amended, and to effectuate the purposes thereof, War Food Order No. 79-118 (9 F.R. 636, 9 F.R. 4319), as amended, relative to the conservation and distribution of fluid milk, milk by-products, and cream in the

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NOTICE

The Cumulative Supplement to the Code of Federal Regulations, covering the period from June 2, 1938, through June 1, 1943, may be obtained from the Superintendent of Documents, Government Printing Office, at \$3.00 per book. The following are now available:

- Book 1: Titles 1-3 (Presidential documents) with tables and index.
- Book 2: Titles 4-9, with index.
- Book 3: Titles 10-17, with index.
- Book 4: Titles 18-25, with index.

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Savannah, Ga., milk sales area, is hereby further amended by deleting therefrom the numeral "20" in § 1401.151 (n) (2) and inserting, in lieu thereof, the numeral "10."-----	
The provisions of this amendment shall become effective at 12:01 a. m. e. w. t., June 1, 1944.	
e. w. t., June 1, 1944. With respect to violations of said War Food Order No. 79-118, as amended, rights accrued, or liabilities incurred thereunder, prior to the effective time of this amendment, said War Food Order No. 79-118, as amended, shall continue in full force and effect for the purpose of sustaining any suit, action, or other proceeding with respect to any such violation, right, or liability.	
(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; E.O. 9392, 8 F.R. 14783; WFO 79, 8 F.R. 12426, 13283, 9 F.R. 4319)	
Issued this 22d day of May 1944.	
C. W. KITCHEN, <i>Acting Director of Distribution.</i>	
[F. R. Doc. 44-7338; Filed, May 22, 1944; 4:14 p. m.]	
[WFO 79-120, Amdt. 1]	
PART 1401—DAIRY PRODUCTS	
FLUID MILK AND CREAM IN CHARLESTON, S. C., SALES AREA	
Pursuant to War Food Order No. 79 (8 F.R. 12426, 9 F.R. 4319), dated September 7, 1943, as amended, and to effectuate the purposes thereof, War Food Order No. 79-120 (9 F.R. 638, 9 F.R. 4319), as amended, relative to the conservation and distribution of fluid milk, milk byproducts, and cream in the Charleston, South Carolina, milk sales area, is hereby further amended by deleting therefrom the numeral "20" in § 1401.153 (n) (2) and inserting, in lieu thereof, the numeral "10."	
The provisions of this amendment shall become effective at 12:01 a. m. e. w. t., June 1, 1944. With respect to violations of said War Food Order No. 79-120, as amended, rights accrued, or liabilities incurred thereunder, prior to the effective time of this amendment, said War Food Order No. 79-120, as amended, shall continue in full force and effect for the purpose of sustaining any suit, action, or other proceeding with respect to any such violation, right, or liability.	
(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; E.O. 9392, 8 F.R. 14783; WFO 79, 8 F.R. 12426, 13283, 9 F.R. 4319)	
Issued this 22d day of May 1944.	
C. W. KITCHEN, <i>Acting Director of Distribution.</i>	
[F. R. Doc. 44-7339; Filed, May 22, 1944; 4:14 p. m.]	
[WFO 79-138, Amdt. 1]	
PART 1401—DAIRY PRODUCTS	
FLUID MILK AND CREAM IN MACON, GA., SALES AREA	
Pursuant to War Food Order No. 79 (8 F.R. 12426, 9 F.R. 4319), dated September 7, 1943, as amended, and to ef-	

fectuate the purposes thereof, War Food Order No. 79-138 (9 F.R. 1481, 9 F.R. 4319), as amended, relative to the conservation and distribution of fluid milk, milk byproducts, and cream in the Macon, Ga. milk sales area, is hereby further amended by deleting therefrom the numeral "20" in § 1401.173 (n) (2) and inserting, in lieu thereof, the numeral "10."

The provisions of this amendment shall become effective at 12:01 a. m., e. w. t., June 1, 1944. With respect to violations of said War Food Order No. 79-138, as amended, rights accrued, or liabilities incurred thereunder, prior to the effective time of this amendment, said War Food Order No. 79-138, as amended, shall continue in full force and effect for the purpose of sustaining any suit, action, or other proceeding with respect to any such violation, right, or liability.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; E.O. 9392, 8 F.R. 14783; WFO 79, 8 F.R. 12426, 13283, 9 F.R. 4319)

Issued this 22d day of May 1944.

C. W. KITCHEN,
Acting Director of Distribution.

[F. R. Doc. 44-7340; Filed, May 22, 1944;
4:14 p. m.]

[WFO 67, Partial Suspension]

PART 1460—FATS AND OILS

SUSPENSION OF INVENTORY PROVISIONS

The provisions of § 1460.27, paragraphs (e) and (f), of War Food Order No. 67 (8 F.R. 15810, 9 F.R. 4319) are suspended until August 1, 1944.

This order shall become effective at 12:01 a. m., e. w. t., May 20, 1944.

With respect to violations, rights accrued, liabilities incurred, or appeals taken under War Food Order No. 67 prior to the effective date of this order, all provisions of said War Food Order No. 67 in effect prior hereto shall be deemed to remain in full force and effect for the purpose of sustaining any proper suit, action, or other proceeding with respect to any such violation, right, liability, or appeal.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; E.O. 9392, 8 F.R. 14783)

Issued this 20th day of May 1944.

WILSON COWEN,
Assistant War Food Administrator.

[F. R. Doc. 44-7331; Filed, May 22, 1944;
1:43 p. m.]

TITLE 14—CIVIL AVIATION

Chapter I—Civil Aeronautics Board

[Regs., Serial No. 309]

EASTERN AIR LINES

OPERATIONS AT LAKE CHARLES AIRPORT, LA.

Noncompliance with the requirements of § 40.2611 (b) of the Civil Air Regulations with respect to the operations of Eastern Air Lines at Lake Charles Airport, Lake Charles, Louisiana.

At a session of the Civil Aeronautics Board held at its office in Washington, D. C., on the 22d day of May 1944.

The following Special Civil Air Regulation is made and promulgated to become effective June 1, 1944:

Notwithstanding § 40.2611 (b) of the Civil Air Regulations any first pilot listed in the Eastern Air Lines air carrier operating certificate on June 1, 1944, who is qualified as competent to operate an aircraft in scheduled air transportation between New Orleans, Louisiana, and Houston, Texas, on June 1, 1944, may pilot aircraft under contact conditions in scheduled transportation for said carrier into and out of the Lake Charles Airport, Lake Charles, Louisiana, upon furnishing evidence satisfactory to the Administrator showing that the pilot is thoroughly familiar with the form and condition of the airport and with the location and nature of any obstructions in the vicinity.

(52 Stat. 984, 1007; 49 U.S.C. 425, 551)

By the Civil Aeronautics Board.

[SEAL] FRED A. TOOMBS,
Secretary.

[F. R. Doc. 44-7404; Filed, May 24, 1944;
10:38 a. m.]

TITLE 26—INTERNAL REVENUE

Chapter I—Bureau of Internal Revenue

Subchapter A—Income and Excess-Profits Taxes

[T. D. 5373]

PART 29—INCOME TAX; TAXABLE YEARS BEGINNING AFTER DECEMBER 31, 1941

REPEAL OF EARNED INCOME CREDIT; DETERMINATION OF STATUS

Regulations 111 amended to conform to sections 103, 104, 105, and 107 of the Revenue Act of 1943 relating to repeal of earned income credit, determination of status for the purposes of personal exemption and credit for dependents and for purposes of returns of income.

In order to conform Regulations 111 [Part 29, Title 26, Code of Federal Regulations, Cum. Supp.] to the provisions of sections 103, 104, 105, and 107 of the Revenue Act of 1943 (Public Law 235, 78th Congress), enacted February 25, 1944, such regulations are amended as follows:

PARAGRAPH 1. There is inserted immediately preceding § 29.25-1 the following:

SEC. 107. REPEAL OF EARNED INCOME CREDIT.
(Revenue Act of 1943, Title I.)

(a) In general. Section 25 (a) (3) and (4) (relating to earned income credit for normal tax), and section 185 and section 47 (d) (relating to earned income) are repealed.

* * *

SEC. 103. DETERMINATION OF STATUS FOR PURPOSES OF PERSONAL EXEMPTION AND CREDIT FOR DEPENDENTS. (Revenue Act of 1943, Title I.)

Section 25 (b) (relating to credits for both normal tax and surtax) is amended by striking out paragraph (3) and inserting in lieu thereof the following:

(3) Determination of status. For the purpose of determining the amount of the personal exemption and credit for dependents, the status of the taxpayer shall be determined as of July 1 of the taxable year, unless the taxable year does not include

July 1, in which case such status shall be determined as of the last day of the taxable year.

SEC. 101. TAXABLE YEARS TO WHICH AMENDMENTS APPLICABLE. (Revenue Act of 1943, Title I.)

Except as otherwise expressly provided, the amendments made by this title shall be applicable only with respect to taxable years beginning after December 31, 1943.

PAR. 2. Section 29.25-1 is amended by striking out the second sentence and inserting in lieu thereof the following:

These include interest exempt from normal tax only (and hence included in gross income) received upon (1) certain obligations of the United States and (2) certain obligations of corporations organized under Act of Congress which are instrumentalities of the United States; for taxable years beginning before January 1, 1944, an earned income credit; a personal exemption; and a credit for dependents.

PAR. 3. Section 29.25-2 is amended as follows:

(A) By amending the heading and first sentence thereof to read as follows:

§ 29.25-2 Earned income credit for taxable years beginning before January 1, 1944. Under section 25 (a) (3) prior to its repeal by section 107 of the Revenue Act of 1943, the earned income credit allowable for taxable years beginning before January 1, 1944, for the purpose of computing the normal tax is 10 percent of the amount of the earned net income, but not in excess of 10 percent of the amount of the entire net income.

(B) By inserting immediately after "sections 25 (a) (3) and 25 (a) (4)" in the first sentence of the fourth paragraph thereof the following: "prior to their repeal by section 107 of the Revenue Act of 1943".

PAR. 4. Section 29.25-7 is amended as follows:

(A) By amending the heading thereof to read as follows:

§ 29.25-7 Personal exemption and credit for dependents where status changes during taxable years beginning before January 1, 1944.

(B) By striking out "the taxable year" in the first sentence and inserting in lieu thereof "a taxable year beginning before January 1, 1944".

(C) By inserting immediately after "determined" in the second sentence of the second paragraph thereof the following: "for taxable years beginning before January 1, 1944."

PAR. 5. There is inserted immediately preceding § 29.47-1 the following:

SEC. 107. REPEAL OF EARNED INCOME CREDIT.
(Revenue Act of 1943, Title I.)

(a) In general. Section 25 (a) (3) and (4) (relating to earned income credit for normal tax), and section 185 and section 47 (d) (relating to earned income) are repealed.

* * *

SEC. 104. REDUCTION OF CREDITS IN CASE OF SHORT YEAR LIMITED TO JEOPARDY. (Revenue Act of 1943, Title I.)

Section 47 (e) (relating to reduction of personal exemption and credit for dependents in case of short taxable year) is amended by striking out ", except a return made under subsection (a), on account of a change in

FEDERAL REGISTER, Thursday, May 25, 1944

the accounting period" and inserting in lieu thereof "under section 146 (a) (1)".

SEC. 101. TAXABLE YEARS TO WHICH AMENDMENTS APPLICABLE. (Revenue Act of 1943, Title I.)

Except as otherwise expressly provided, the amendments made by this title shall be applicable only with respect to taxable years beginning after December 31, 1943.

PAR. 6. Section 29.47-1 is amended by striking out the fourth, fifth, and sixth sentences and inserting in lieu thereof the following:

The requirements with respect to the filing of a separate return and the payment of tax for a part of a year are the same as for the filing of a return and the payment of tax for a full taxable year closing at the same time, except as otherwise provided in §§ 29.53-1, 29.56-1 (a), 29.217-1, 29.218-1, 29.235-1, and 29.236-1. If, for taxable years beginning after December 31, 1941, and before January 1, 1944, a return is made for a fractional part of a year, except where a return is made for a period of less than 12 months by reason of a change in accounting period, the personal exemption and credit for dependents shall be reduced to that proportion of the full credit which the number of months in the period for which the return is made bears to 12 months. If, for taxable years beginning after December 31, 1943, a return is made for a fractional part of a year resulting from the termination by the Commissioner under section 146 of the taxable period, the personal exemption and credit for dependents shall be reduced to that proportion of the full credit which the number of months in the period for which the return is made bears to 12 months, but such personal exemption and such credit shall not be reduced for a fractional part of a year otherwise resulting.

PAR. 7. There is inserted immediately preceding § 29.51-1 the following:

SEC. 105. RETURNS OF INCOME. (Revenue Act of 1943, Title I.)

(a) *Individual returns.* Section 51 (relating to individual returns) is amended by inserting at the end thereof the following:

(f) *Determination of status.* For the purposes of this section and section 142 (a), the determination of whether an individual is married and living with husband or wife shall be made as of July 1 of the taxable year, unless the taxable year does not include July 1, in which case such determination shall be made as of the last day of the taxable year.

(b) *Joint returns.* Section 51 (b) (relating to joint returns) is amended by inserting before the period at the end thereof "or if husband and wife have different taxable years".

SEC. 101. TAXABLE YEARS TO WHICH AMENDMENTS APPLICABLE. (Revenue Act of 1943, Title I.)

Except as otherwise expressly provided, the amendments made by this title shall be applicable only with respect to taxable years beginning after December 31, 1943.

PAR. 8. Section 29.51-1 is amended as follows:

(A) By inserting immediately preceding the period at the end of the heading "for taxable years beginning before January 1, 1944".

(B) By inserting immediately after "For each taxable year" in paragraph (a) thereof "beginning before January 1, 1944".

PAR. 9. There is inserted immediately preceding § 29.116-1 the following:

SEC. 107. REPEAL OF EARNED INCOME CREDIT. (Revenue Act of 1943, Title I.)

* * * *

(b) *Earned income from sources without United States.* Section 116 (a) (relating to earned income from sources without the United States) is amended (1) by striking out "if such amounts would constitute earned income as defined in section 25 (a) if received from sources within the United States" appearing in paragraphs (1) and (2) and inserting in lieu thereof "if such amounts constitute earned income as defined in paragraph (3)"; and (2) by inserting at the end thereof the following new paragraph:

(3) Definition of earned income. For the purposes of this subsection, "earned income" means wages, salaries, professional fees, and other amounts received as compensation for personal services actually rendered, but does not include that part of the compensation derived by the taxpayer for personal services rendered by him to a corporation which represents a distribution of earnings or profits rather than a reasonable allowance as compensation for the personal services actually rendered. In the case of a taxpayer engaged in a trade or business in which both personal services and capital are material income producing factors, under regulations prescribed by the Commissioner with the approval of the Secretary, a reasonable allowance as compensation for the personal services rendered by the taxpayer, not in excess of 20 per centum of his share of the net profits of such trade or business, shall be considered as earned income.

SEC. 101. TAXABLE YEARS TO WHICH AMENDMENTS APPLICABLE. (Revenue Act of 1943, Title I.)

Except as otherwise expressly provided, the amendments made by this title shall be applicable only with respect to taxable years beginning after December 31, 1943.

PAR. 10. Section 29.116-1 is amended as follows:

(A) By striking the words contained in clause (c) of the first paragraph thereof and the words contained in clause (b) of the second paragraph thereof, and by inserting in lieu thereof the following: "such income would constitute earned income as defined in section 25 (a) if received from sources within the United States for taxable years beginning before January 1, 1944, or as defined in section 116 (a) (3) for taxable years beginning after December 31, 1943".

(B) By inserting at the end thereof the following:

The entire amount received as professional fees may be treated as earned income if the taxpayer is engaged in a professional occupation, such as a doctor or a lawyer, even though he employs assistants to perform part or all of the services, provided the clients or patients are those of the taxpayer and look to the taxpayer as the person responsible for the services performed.

In the case of a taxpayer engaged in a trade or business in which both personal services and capital are material income-producing factors, a reasonable allowance as compensation for the personal services actually rendered by the taxpayer shall be considered earned in-

come, but the total amount which shall be treated as the earned income of the taxpayer from such a trade or business shall, in no case, exceed 20 percent of his share of the net profits of such trade or business. No general rule can be prescribed defining the trades or businesses in which personal services and capital are material income-producing factors, but this question must be determined with respect to the facts of the individual cases.

PAR. 11. Section 29.142-1 is amended as follows:

(A) By inserting immediately preceding the period at the end of the heading "for taxable years beginning before January 1, 1944".

(B) By inserting immediately preceding "must make a return of income" in the first sentence thereof "for taxable years beginning before January 1, 1944".

PAR. 12. There is inserted immediately preceding § 29.185-1 the following:

SEC. 107. REPEAL OF EARNED INCOME CREDIT. (Revenue Act of 1943, Title I.)

(a) *In general.* Section 25 (a) (3) and (4) (relating to earned income credit for normal tax), and section 185 and section 47 (d) (relating to earned income) are repealed.

* * * *

SEC. 101. TAXABLE YEARS TO WHICH AMENDMENTS APPLICABLE. (Revenue Act of 1943, Title I.)

Except as otherwise expressly provided, the amendments made by this title shall be applicable only with respect to taxable years beginning after December 31, 1943.

PAR. 13. The first sentence of § 29.185-1 is amended to read as follows:

For the purpose of computing the earned income credit for a taxable year beginning before January 1, 1944, against net income, a member of a partnership is entitled to treat a proper part of his distributive share of the partnership net income as earned income.

(Sec. 62, Internal Revenue Code (53 Stat. 32; 26 U.S.C., 1940 ed., 62), and secs. 103, 104, 105, and 107, Revenue Act of 1943 (Pub. Law 235, 78th Cong.))

JOSEPH D. NUNAN, Jr.,
Commissioner of Internal Revenue.

Approved: May 23, 1944.

JOHN L. SULLIVAN,
Acting Secretary of the Treasury.

[F. R. Doc. 44-7403; Filed, May 24, 1944;
10:08 a. m.]

TITLE 32—NATIONAL DEFENSE

Chapter XI—Office of Price Administration

PART 1394—RATIONING OF FUEL AND FUEL PRODUCTS

[Rev. RO 11, Amdt. 8¹]

FUEL OIL

A rationale for this amendment has been issued simultaneously herewith and has been filed with the Division of the Federal Register.*

*Copies may be obtained from the Office of Price Administration.

¹9 F.R. 2357.

Section 1394.5654 (d), (e), (f), (g) and (h) is added as follows:

(d) Beginning June 1, 1944, a dealer or primary supplier may accept, for deposit, a consumer's coupon sheet only if he complies with all the following conditions:

(1) He must, at the time of the deposit, issue to the consumer a receipt for all coupon sheets then deposited by the consumer. The receipt must state:

(i) The name of the consumer and the address where the ration is to be used;

(ii) The date the coupon sheet was deposited;

(iii) The serial number and class of the coupon sheet; and

(iv) The total gallonage value of the coupons not yet detached from the coupon sheet at the time of the deposit and, if it is other than a Class 3 coupon sheet, the receipt must show separately the gallonage value of the definite value coupons, and as to the unit value coupons, either (a) the gallonage value, by validity periods, calculated at ten (10) gallons per unit or (b) the number of such coupons, by validity periods, and the number of units of each coupon.

(2) He must keep at his regular place of business a copy of the receipt issued to the consumer, or a record of the information given on the receipt.

(3) If, at the time of the deposit, the dealer or primary supplier has any coupon sheet previously deposited with him by the consumer, he must note on the copy of the receipt or on the record of the information given on the receipt, that he has such previously deposited coupon sheets, and the total gallonage value of the valid coupons not yet detached on that date. However, this notation need not be made if the coupon sheet being deposited represents an additional ration.

(4) He must keep with the copy of the receipt (or record of the information given on the receipt) the coupon sheet referred to in the receipt and either:

(i) A copy of each invoice, delivery ticket or other customary document of transfer evidencing each transfer of fuel oil to the consumer since the date of the deposit, or

(ii) A record of each transfer of fuel oil, by date and amount, made by him to the consumer specified on the coupon sheet, since the date of the deposit. However, if he regularly keeps a separate record for each consumer, showing the date and amount of each transfer of fuel oil to the consumer since the date of the deposit, and that record is readily available for examination at his regular place of business, he need not keep that record with the coupon sheet and copy of the receipt (or record of the information given on the receipt). If that separate record also contains the information set forth in the receipt issued to the consumer, he need not keep the consumer's coupon sheet with the copy of the receipt (or record of the information given on the receipt).

(5) He must write on the copy of the receipt or on the record of the information given on the receipt the date on which he returned to the consumer any coupon sheet referred to in the receipt,

the total gallonage value of the coupons not yet detached from it at the time of its return and if it is other than a Class 3 coupon sheet, the gallonage value of the definite value coupons and, as to the unit value coupons, either (i) their gallonage value, calculated at ten (10) gallons per unit, or (ii) the number of such coupons and the number of units of each coupon. The requirements of this subparagraph (5) will be deemed satisfied if the information is set forth in his copy of the letter (or other document) which accompanied the coupon sheet when it was returned to the consumer and that copy is readily available for examination.

(6) (i) He must retain the copy of the receipt or record of the information given on the receipt at his place of business for a period of at least two (2) years from the date the receipt was issued.

(ii) He must retain at his place of business for a period of at least two (2) years from the date of the transfer the copies of the invoices, delivery tickets or other customary documents of transfer, specified in subparagraph (4) (i). This requirement will be deemed satisfied if he keeps the record specified in subparagraph (4) (ii) as required by § 1394.5732 (b).

(e) Any dealer or primary supplier who violates any of the provisions of this section may, by order issued pursuant to paragraph (f) or Revised Procedural Regulation No. 4, be directed to return any or all coupon sheets deposited with him to the consumers entitled to them and prohibited from accepting any or all coupon sheets for deposit.

(f) Any order under paragraph (e) shall be issued pursuant to the following procedure:

(1) Notice of the date, time, place, and purpose of the hearing and a specification of the violation charged shall be given to the dealer or primary supplier (here called the respondent) at least seven (7) days before the date set for the hearing.

(2) The hearing shall be conducted by a Special Hearing Officer who shall be either the District Director having jurisdiction over the area in which the respondent's regular place of business is located, or an officer or employee of the Office of Price Administration designated by the District Director as a Special Hearing Officer. The Special Hearing Officer shall administer oaths and affirmations and rule on the admission or exclusion of evidence. The hearing shall be conducted in a manner to permit all parties interested in the proceeding to present evidence and argument to the fullest extent compatible with a fair and expeditious determination of the issues raised in the hearing. To that end:

(i) The respondent shall have the right to be represented by counsel of his own choosing;

(ii) The rules of evidence prevailing in courts of law or equity shall not be controlling;

(iii) The Special Hearing Officer, having due regard to the need for expeditious decision, shall afford reasonable opportunity for cross-examining witnesses;

(iv) A stenographic report of all testimony shall be taken. The report need

not be transcribed if the transcription is waived by the respondent. If the report is transcribed, a copy shall be available for inspection during business hours at the Office of the District Director.

(3) If the respondent admits the charges or fails to appear at the hearing, or if, after the hearing, the Special Hearing Officer finds that the respondent has violated any provisions of this section specified in the notice of hearing given under subparagraph (1) of this paragraph, he may issue an order directing the respondent to return, by a specified date, any or all coupon sheets deposited with him to the consumers entitled to them, and prohibiting the respondent, for such period as the Special Hearing Officer shall specify, from accepting any or all coupon sheets for deposit. If the Special Hearing Officer finds that the violation charged in the notice of hearing has not been committed by the respondent, he shall issue an order dismissing the proceeding.

(i) If a respondent against whom an order has been issued after failure to appear at the hearing shows, within ten (10) days from the effective date of the order, good cause for his failure to appear, the Special Hearing Officer may set aside or stay such order and grant the respondent a full hearing on the charges made.

(ii) A copy of the order shall be served promptly on the respondent personally or by mail directed to his regular place of business.

(iii) The order shall be effective at the time it is personally served or, if served by mail, three (3) days after the date of mailing.

(g) (1) A respondent or the District Enforcement Attorney may appeal to the Chief Hearing Commissioner for the Region in which the District Office is located from any order issued by a Special Hearing Officer under paragraph (f) of this section other than an order entered on default. A respondent may appeal to a Chief Hearing Commissioner from an order denying a petition to reopen a defaulted proceeding.

(2) An appeal may be taken by a respondent by filing a statement of objections with the Special Hearing Officer, within fifteen (15) days of the effective date of the order. An appeal may be taken by the District Enforcement Attorney by serving a statement of objections upon the respondent, within fifteen (15) days of the effective date of the order, and by filing a copy of the statement, with proof of such service, with the District Director within five (5) days thereafter. Within three (3) days after the receipt of the statement, the Special Hearing Officer shall forward it, together with a copy of the notice instituting such proceedings, and a copy of the order to the Hearing Commissioner having jurisdiction over the area in which the hearing was conducted. Within five (5) days after the receipt of the statement, the Hearing Commissioner shall notify the respondent and the Regional Enforcement Executive in the region in which the hearing was conducted of the time and place set for the hearing. The appeal shall be heard and determined pursuant to Article IV of Re-

vised Procedural Regulation No. 4, and amendments thereto.

(3) At any time after the respondent has filed a statement of objections with the Special Hearing Officer but prior to the commencement of the hearing before the Hearing Commissioner, the Special Hearing Officer may, for good cause shown upon application by the respondent, stay the operation of his order pending the hearing and determination of the appeal. The respondent's application must state whether he applied for the same relief to the Hearing Commissioner and if so what disposition was made of that application. No such stay shall be granted by the Special Hearing Officer if application for the same relief was made by respondent to the Hearing Commissioner.

(h) At any stage of a proceeding instituted under paragraph (f) of this section, the Hearing Commissioner having jurisdiction of the area in which the proceeding is pending may, by order served upon the parties interested, direct that the proceeding be consolidated with a proceeding pending before him for a suspension order against the respondent. The consolidated proceeding shall be governed by the provisions of Revised Procedural Regulation No. 4 (other than Article IV), and amendments thereto.

This amendment shall become effective on May 23, 1944.

NOTE: All reporting and record keeping requirements of this revised ration order have been approved by the Bureau of the Budget in accordance with the provisions of the Federal Reports Act of 1942.

(Pub. Law 671, 76th Cong., as amended by Pub. Laws 89 and 507, 77th Cong., Pub. Law 421, 77th Cong.; WPB Dir. No. 1, 7 F.R. 562; Supp. Dir. No. 1-0, as amended, 8 F.R. 14199; E.O. 9125, 7 F.R. 2719)

Issued this 23d day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7388; Filed, May 23, 1944;
4:52 p. m.]

PART 1364—FRESH, CURED AND CANNED MEAT AND FISH

[MPR 355,¹ Incl. Amdts. 1-16]

RETAIL CEILING PRICES OF BEEF, VEAL, LAMB AND MUTTON CUTS AND ALL VARIETY MEATS AND EDIBLE BY-PRODUCTS²

This compilation of Maximum Price Regulation 355 includes Amendment 16, effective May 25, 1944. The text added or amended by Amendment 16 is underscored.

A statement of the considerations involved in the issuance of this Maximum Price Regulation No. 355 has been issued simultaneously herewith and filed with the Division of the Federal Register.³

¹ 8 F.R. 4423.

² Title amended by Am. 5, 8 F.R. 7827, effective 6-21-43.

³ Statements of considerations are also issued simultaneously with amendments. Copies may be obtained from the Office of Price Administration.

So far as practicable, the Price Administrator has advised and consulted with representative members of the industry which will be affected by this regulation. In the judgment of the Price Administrator, the maximum prices established by this maximum price regulation are and will be generally fair and equitable, and comply with the requirements of section 3 and the other requirements of the Emergency Price Control Act of 1942, as amended, and Executive Order No. 9250, and will effectuate the purposes of said act and Executive order.

Insofar as this regulation uses specifications and standards which were not, prior to such use, in general use in the trade or industry affected, or insofar as their use was not lawfully required by another Government agency, the Administrator has determined, with respect to such standardization, that no practicable alternative exists for securing effective price control with respect to the commodities subject to this regulation.

[Preamble amended by Supplementary Order 63, 8 F.R. 12553, effective 9-11-43.]

§ 1364.1154 Maximum prices for beef, veal, lamb and mutton cuts and all variety meats and edible by-products at retail. Under the authority vested in the Price Administrator by the Emergency Price Control Act of 1942, as amended, and Executive Orders No. 9250 and No. 9328, Maximum Price Regulation No. 355—Retail Ceiling Prices of Beef, Veal, Lamb and Mutton Cuts and all Variety Meats and Edible By-Products, which is annexed hereto and made a part hereof, is hereby issued.

[Above paragraph amended by Am. 5, 8 F.R. 7827, effective 6-21-43.]

AUTHORITY: § 1364.1154 issued under 56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871 and E.O. 9328, 8 F.R. 4681.

MAXIMUM PRICE REGULATION 355—RETAIL CEILING PRICES OF BEEF, VEAL, LAMB, AND MUTTON CUTS AND ALL VARIETY MEATS AND EDIBLE BY-PRODUCTS:

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28. Office of Price Administration list of retail ceiling prices for variety meats and edible by-products: Fresh, cured and frozen.
29. Office of Price Administration list of retail ceiling prices for miscellaneous beef items.

ARTICLE I—GENERAL PROVISIONS

SECTION 1. What this regulation does. This regulation fixes dollars-and-cents ceiling prices on all retail sales of beef, veal, lamb and mutton cuts made on and after June 21, 1943, on all retail sales of variety meats and edible by-products made on and after June 21, 1943, and retail sales of dried beef (sliced) made on and after September 8, 1943. The only retail beef, veal, lamb and mutton cuts which may be sold are those described in section 20 of this regulation. The United States is divided into zones and different ceiling prices depend on the zone where your store is, its group, and the grade of meat you are selling. A store includes any place where beef, veal, lamb and mutton cuts or variety meats and edible by-products are sold at retail.

[Sec. 1 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 11, 8 F.R. 12811, effective 9-20-43 except with respect to dried beef (sliced) effective 9-8-43.]

SEC. 2. Your ceiling prices. (a) You will find your ceiling prices for each grade of beef, veal, lamb and mutton cuts on your "OPA List of Ceiling Prices for Beef, Veal, Lamb and Mutton—Fresh, Frozen or Cured" (Article III, section 22), and for variety meats and edible by-products on your "OPA List of Ceiling Prices for Variety Meats and Edible By-Products" (Article III, section 28), and for miscellaneous beef items on your "OPA List of Ceiling Prices for Miscellaneous Beef Items" (Article III, section 29). A copy of the list for each kind of meat, variety meats and edible by-products, and for miscellaneous beef items for your zone and group may be obtained from your district office of the Office of Price Administration.

[Paragraph (a) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 3, 8 F.R. 6428, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 10, 8 F.R. 12237, effective 9-20-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

(b) **Your zone.** You can determine from your local War Price and Rationing Board or your OPA office what zone your store is in. After each list of prices in section 22, Article III, there is a description of the zone in which that list of

prices applies. The zones are the same for variety meats and edible by-products except that Zone 4a, which is described at the end of section 28, Article III, is taken out of Zone 4 and made into a separate zone.

[Paragraph (b) amended by Ams. 5 and 12.]

(c) *Your group.* Your store is in "Group 1 and 2" if its total "annual gross sales" are less than \$250,000 and if it is not a "chain store". Otherwise it is in "Group 3 and 4". To determine your "annual gross sales" consult sections 13, 14 or 15. However, if any "Group 3 and 4" store had during 1941, a total gross margin of 19 percent or less on its meat department sales of all items including beef, veal, lamb, mutton, pork, poultry, sausage, variety meats and edible by-products, it is in "Group 3B and 4B". If the store was not in operation in 1941, then its total gross margin for the meat department on sales during 1942 shall be used, and if it is 19 percent or less it shall be in "Group 3B and 4B".

[Paragraph (c) amended by Ams. 5, 8, and 12.]

(d) *Chain stores.* Your store is a "chain store" if it is one of four or more stores under one or common ownership which had combined "annual gross sales" for all stores of \$500,000 or more. To determine your "annual gross sales", consult section 13, 14 or 15.

[Paragraph (d) amended by Ams. 5, 8, 12, and 14, 9 F.R. 3652, effective 4-8-44.]

(e) The appropriate regional office of the Office of Price Administration and such other offices as may be authorized by the appropriate regional office may, upon a finding by the Regional Administrator that any price or prices established by this regulation for Zone 2, 3, 5 or 6 will increase the level of prices prevailing in a specific area within the region, issue an order designating such area, suspending the effectiveness of any price or prices herein established, and fixing a lower ceiling price or lower ceiling prices.

[Paragraph (e) added by Am. 3, 8 F.R. 6428, effective 5-14-43; amended by Am. 4, 8 F.R. 7199, effective 5-24-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 6, 8 F.R. 8185, effective 6-7-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

(f) Effective May 25, 1944, this regulation requires that the year 1943 be used as the basis for figuring your "annual gross sales" instead of the year 1942. If you find that as a result of that change, your store is now in a group different from the one it was in before, you must, on and after June 15, 1944, use the ceiling prices fixed for the group in which you are now classified.

[Paragraph (f) added by Am. 16, effective 5-25-44]

Sec. 3. When the new ceiling prices take effect. (a) On June 21, 1943, (September 20, 1943, with respect to "Group 3B and 4B" stores), the dollar-and-cents ceiling prices fixed by this regulation take the place of all previous ceiling prices fixed by the Office of Price Administration upon retail sales of beef, veal, lamb and mutton cuts.

On and after June 21, 1943, (September 20, 1943, with respect to "Group 3B and 4B" stores), you must not sell or offer to sell any cut other than described in this regulation and you must not sell or offer to sell any such cut at a price higher than the ceiling price fixed for the grade by this regulation.

(b) On June 21, 1943, the dollar-and-cents ceiling prices fixed by this regulation take the place of all previous ceiling prices fixed by the Office of Price Administration upon retail sales of beef, veal, lamb, and mutton, variety meats and edible by-products. On and after June 21, 1943, you must not sell or offer to sell any variety meats or edible by-product other than those for which dollar and cents ceiling prices are fixed by this regulation and which are clean, sound and free from foreign material including blood clots, mucus, hair and wool.

(c) On September 8, 1943, the dollar-and-cents ceiling prices fixed by this regulation take the place of all previous ceiling prices fixed by the Office of Price Administration upon retail sales of miscellaneous beef items. On and after September 8, 1943, you must not sell or offer to sell any miscellaneous beef item other than those for which dollar-and-cents ceiling prices are fixed by this regulation.

[Sec. 3 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 11, 8 F.R. 12811, effective 9-20-43, except with respect to dried beef (sliced), effective 9-8-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

Sec. 4. What beef, veal, lamb or mutton cuts or variety meats and edible by-products you may sell. On and after June 21, 1943, the only beef, veal, lamb and mutton items you may sell or offer to sell are (a) those cuts, fresh, frozen, or cured, which are described and given dollar-and-cents ceiling prices under this regulation. (b) Those variety meats and edible by-products which are described and given dollar-and-cents ceiling prices under this regulation. (c) Sausage items which are given dollar-and-cents ceiling prices in Maximum Price Regulation No. 336¹ and (d) all other sausage and canned meat for which your ceiling prices are to remain as fixed under the General Maximum Price Regulation² or under Maximum Price Regulations Nos. 422³ and 423⁴.—Ceiling Prices for Certain Foods Sold at Retail.

[Sec. 4 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 11, 8 F.R. 12811, effective 9-20-43 except with respect to dried beef (sliced), effective 9-8-43.]

Sec. 5. Sales to eating places. Your ceiling prices for sales to hotels, restaurants, institutions, and other eating places selling or furnishing meals are the ceiling prices fixed by Revised Maximum Price Regulation No. 169⁵ for beef and

veal, Revised Maximum Price Regulation No. 239⁶ for lamb and mutton, and by Maximum Price Regulation No. 398⁷ for variety meats and edible by-products. Nevertheless, you may, during any month, use the ceiling prices fixed by this regulation in selling to eating places if 80 percent or more of your total dollar sales of meat during the previous calendar month were retail sales to consumers, that is, to persons who buy the meat to be eaten by themselves or their families off your premises.

[Sec. 5 amended by Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 11, 8 F.R. 12811, effective 9-20-43 except with respect to dried beef (sliced), effective 9-8-43.]

Sec. 6. Grades—(a) (1) *Beef, veal, lamb and mutton must be graded.* All carcasses and wholesale cuts of beef, veal, lamb and mutton must be graded. The grades are these:

Beef, veal and lamb grades

Choice or AA
Good or A
Commercial or B
Utility or C
Cutter and Canner or D

Mutton grades

Good or S
Commercial or M
Utility or R

(2) If you slaughter the animal yourself, you must have it graded before you break the carcass. You must follow the rules for grading which are in Revised Maximum Price Regulation No. 169, § 1364.411, for beef and veal, and Revised Maximum Price Regulation No. 239, § 1364.167 for lamb and mutton, and the requirements contained in § 4002.4 of OES Regulation 1.⁸ These rules may be obtained from your local Office of Price Administration office.

(3) You must not put different grades of meat together in your showcase.

(b) *Variety meats and edible by-products.* You must not put either different types of variety meats or edible by-products, or variety meats or edible by-products coming from different kinds of animals together in your showcase.

[Sec. 6 amended by Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 9, 8 F.R. 11297, effective 7-16-43.]

Sec. 7. How you make retail cuts. Section 20 of this regulation describes the different cuts of beef, veal, lamb and mutton which you may sell, and how they are to be cut. If you buy a carcass, or side or quarter or combination cut of meat, you must first cut it into the standard OPA wholesale cuts described in section 23 before you make the retail cuts. If you buy live animals and have them slaughtered for you, you must first break the carcass into the standard wholesale cuts, and the person who slaughters for you must comply with the rules set for custom slaughterers by the wholesale beef and veal regulation, § 1364.401 (c).

[Sec. 7 amended by Am. 5, 8 F.R. 7827, effective 6-21-43.]

Sec. 8. Post your ceiling prices. Not later than June 21, 1943, you must post

¹ 9 F.R. 2212.

² 9 F.R. 1385.

³ 8 F.R. 9385, 10569, 10987, 12443, 12611,

13251, 14853, 15586, 15607, 17369,

17370; 9 F.R. 95.

⁴ 8 F.R. 9407, 10570, 10988, 12443, 12611,

13294, 14854, 15587, 15607, 16081, 17371; 9

F.R. 95.

⁵ 9 F.R. 1121, 2023, 2135, 3424.

⁶ 9 F.R. 2894.

⁷ 8 F.R. 6945, 7351, 13297, 15461.

⁸ 8 F.R. 10989.

at your store your "Official OPA List of Retail Meat Prices." You may use an exact copy of the OPA List as long as the printing is just as legible and at least as large. Put it on or at the counter of the meat department in your store in one or more places where your customers can easily see and read it. You must have at least one of each list posted for each 20 feet of meat counter space. You must get your official copies of the price lists for posting or copying from your war price and rationing board or from your district OPA office. If you display any cut of beef, veal, lamb or mutton, or any variety meat or edible by-product, as in your show case, you must put on it your selling price for that cut.

[Sec. 8 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 9, 8 F.R. 11297, effective 7-16-43.]

SEC. 9. Records and reports. After May 17, 1943, you shall keep the same kind of records you have customarily kept, showing the prices you charge for beef, veal, lamb and mutton cuts, variety meats and edible by-products and for miscellaneous beef items. You shall show the records to any representative of the Office of Price Administration upon request. If you have customarily given a customer a sales slip, receipt or similar evidence of purchase, you shall continue to do so. Furthermore, regardless of your previous custom, you shall, upon request by any customer, give a receipt showing the date, your name and address, the name, weight and grade of each cut, variety meat item or edible by-product sold and the price you received for it.

[Sec. 9 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

SEC. 10. Licensing. The provisions of Licensing Order No. 1,¹² licensing all persons who make sales under price control, are applicable to all sellers subject to this regulation or schedule. A seller's license may be suspended for violations of the license or of one or more applicable price schedules or regulations. A person whose license is suspended may not, during the period of suspension, make any sale for which his license has been suspended.

[Sec. 10 amended by Am. 5, 8 F.R. 7827, effective 6-21-43; and Supplementary Order 72, 8 F.R. 13244, effective 10-1-43.]

SEC. 11. Indirect price increases. (a) The price limitations set forth in this regulation shall not be evaded directly or indirectly by you; and you shall not require the purchaser to buy at any price other food products as a condition of selling beef, veal, lamb or mutton cuts, or variety meats and edible by-products.

[Paragraph (a) amended by Am. 5, 8 F.R. 7827, effective 6-21-43.]

(b) You must not charge, solicit or receive any consideration for or in connection with any service which has not been

provided for in this regulation and for which a price has not been fixed.

[Paragraph (b) amended by Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 11, 8 F.R. 12811, effective 9-20-43 except with respect to dried beef (sliced), effective 9-8-43.]

SEC. 12. Prohibitions and penalties. On and after May 17, 1943, the date this regulation takes effect, if you sell, offer to sell or deliver any meat cut, variety meats or edible by-products specified in this regulation at a price higher than your ceiling price for the grade or type, or if you otherwise violate any provision of this regulation, you are subject to the criminal penalties, civil enforcement actions, license suspension proceedings, and suits for treble damages provided for by the Emergency Price Control Act of 1942, as amended. Also, any person who in the course of trade or business buys from you at a price higher than your ceiling price for the grade is subject to the criminal penalties and civil enforcement actions provided for by that act.

[Sec. 12 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 5, 8 F.R. 7827, effective 6-21-43; and Am. 11, 8 F.R. 12811, effective 9-20-43 except with respect to dried beef (sliced) effective 9-8-43.]

ARTICLE II—SPECIAL PROVISIONS

SEC. 13. How you figure the "annual gross sales" of your store (for most stores). (a) To find your "annual gross sales" take your total sales for the calendar year 1943. Include all sales, whether of foods or not, as shown on your books, except sales made by a restaurant operated in conjunction with your store. You can use your federal income tax return to get your sales for all or any part of the calendar year 1943 which is covered by such return. If you own more than one store, figure the sales for each store separately, treating each as a separate retailer.

(b) If you were not in operation during the entire year 1943, you must divide your total gross sales from the time you began operation up to May 25, 1944, by the number of weeks you were in operation. This will give you your weekly average gross sales. Multiply this figure by 52, and take the result as your "annual gross sales".

[Sec. 13 amended by Am. 12, 8 F.R. 14738, effective 10-28-43; and Am. 16, effective 5-25-44.]

SEC. 14. How you figure the "annual gross sales" of your store (for certain special cases)—(a) Department stores. If you were operating a department store, that is, a store in which the greater volume of sales is general merchandise and not foods, and you sell foods in a separate department or departments, then you must find your group by using only the "annual gross sales" of your food department or departments.

(b) Stores in which more than one retailer operates. (1) If you sell foods in a retail store in which more than one retailer sells a complete line of the same

general class of food, you will be treated as operating a separate retail store of your own, and you find your group by using your own separate "annual gross sales."

(2) If you sell food in a retail store in which there are other food retailers, but none of whom sells a complete line of the same general class of food, you must find your group by taking the combined "annual gross sales" of all the food retailers in that store.

[Sec. 14 amended by Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

SEC. 15. How to find your "annual gross sales" if you are a new retailer. If you open a retail store after May 25, 1944, which is not then a chain store, you must consider yourself a "Group 1 and 2" retailer and figure your ceiling prices accordingly. However, after you have been in operation for three months you must determine again what group your store is in. To do this, take your gross sales for the three month period and multiply by 4. If you own four or more stores which have been in operation for this three month period, you must take your gross sales for each of these stores for the three month period and multiply by 4. Use the result as your "annual gross sales" in order to find in what group your store or stores belong. If you then find that your store or stores no longer fall in "Group 1 and 2" but in "Group 3 and 4," you must take the ceiling prices for "Group 3 and 4" stores for the applicable zone or zones.

[Sec. 15 amended by Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 12, 8 F.R. 14738, effective 10-28-43; and Am. 16, effective 5-25-44.]

SEC. 16. Transfers of business or stock in trade. If you acquire in any manner the business, assets or stock in trade of any store subject to this regulation after May 16, 1943, and you carry on the business or continue to deal in beef, veal, lamb or mutton cuts in a store, separate from any other store previously owned or operated by you, then your ceiling prices should be the same as those of the former owner as if no transfer had taken place; unless as a result of the transfer the business changes from one group of stores to another, in which case your ceiling prices shall be those fixed for the group to which the store belongs after the transfer. You must keep all records sufficient to verify your ceiling prices. The former owner shall either preserve and make available, or turn over, to you all records of transactions prior to your acquiring the store which are necessary to enable you to comply with the record provisions of this regulation.

[Sec. 16 amended by Am. 1, 8 F.R. 4922, effective 4-14-43; and Am. 8, 8 F.R. 9366, effective 7-13-43.]

SEC. 17. Retail sales taxes. Any tax upon, or incident to, a sale at retail of beef, veal, lamb, or mutton cuts covered by this regulation which is imposed by any statute of any State or subdivision thereof may be collected by you in addition to the ceiling price, if the statute does not prohibit you from stating and

collecting the tax separately from the purchase price.

SEC. 18. How certain stores in "Group 3 or 4" may, upon certain conditions, use "Group 1 and 2" ceiling prices. Any regional office of the Office of Price Administration, or such offices as may be authorized by order issued by the appropriate regional office, may act on all applications for adjustment under the provisions of this section of this regulation.

(a) If your store is in "Group 3 and 4", and does business in the manner outlined below, you may request permission under paragraph (b) to use the ceiling prices for "Group 1 and 2" stores:

(1) Most of your sales in your grocery department are made by sales clerks who assist customers in selecting, collecting, and wrapping merchandise; and

(2) Your store generally offers to all its customers the services of (i) taking orders over the telephone, and (ii) carrying monthly charge accounts, and (iii) providing delivery service; and

[Subparagraph (2) amended by Am. 7, 8 F.R. 8945, effective 7-3-43.]

(3) The general level of your prices for meat and grocery products is as high or higher than that maintained for such products by "Group 1 and 2" stores in the same community and is generally higher than the level of prices charged for similar products by "Group 3 and 4" stores in your community; and

(4) The total gross margin on all sales in your store, if you are not a "chain" store, was more than 25% in your fiscal year 1941; or, if you are a "chain" store, the total gross margin on the combined sales of all the stores in your chain was more than 25% in your fiscal year 1941. If you were not in operation in 1941, your gross margin for the most recent fiscal year, or if you have not been doing business for a full fiscal year, for the most recent fiscal period, must be more than 25%.

[Subparagraph (4) amended by Am. 7, 8 F.R. 8945, effective 7-3-43.]

(b) If your store does business in the way set forth above and you want to sell at the ceiling prices for "Group 1 and 2" stores, you must by June 24, 1944, file with your State or District OPA office a request to use such ceiling prices. This request must be filed on a form which you may get from such OPA office. If you have filed this form, you may, on the effective date of this regulation, use the ceiling prices of "Group 1 and 2" stores. However, OPA reserves the right to withdraw this permission, and, if you receive a notice to such effect you must from that time forward use the ceiling prices for stores in "Group 3 and 4".

If you have already filed the form for reclassification from "Group 3 and 4" to "Group 1 and 2" under Maximum Price Regulation No. 336 (Retail Ceiling Prices for Pork Cuts), you are not required to file another form under this regulation. If the Office of Price Administration has denied your request filed under Maxi-

mum Price Regulation No. 336 (Retail Ceiling Prices for Pork Cuts), you are not eligible for adjustment under this regulation.

[Paragraph (b) amended by Am. 2, 8 F.R. 6214, effective 5-17-43 and Am. 16, effective 5-25-44]

(c) The total gross margin which a "Group 3 and 4" store must have had in order to sell at the prices for a "Group 1 and 2" store has been changed from 21% to 25%. If you store is a "Group 3 and 4" store and has been selling, under the preceding paragraph of this section, at the prices for "Group 1 and 2" stores, and if the total gross margin of the store for the period referred to in paragraph (a) (4) was less than 25%, you must, beginning July 3, 1943, sell at the "Group 3 and 4" prices. If the total gross margin of the store was 25% or more, you may continue to sell at the "Group 1 and 2" prices.

[Paragraph (c) added by Am. 7, 8 F.R. 8945, effective 7-3-43 and amended by Am. 8, 8 F.R. 9366, effective 7-13-43.]

[Sec. 18 amended by Am. 8, 8 F.R. 9366 effective 7-13-43 and as otherwise noted.]

(d) Any Regional Office of the OPA, or such offices as may be authorized by order issued by the appropriate regional office, may act on all applications for adjustment under the provisions of this section, and may deny any application filed under this section or revoke any order granting adjustment under this section if denial of such application would not cause the applicant a substantial financial hardship. Applications for adjustment are governed by Revised Procedural Regulation No. 1.

[Paragraph (d) added by Am. 15, 9 F.R. 4356, effective 4-26-44.]

ARTICLE III—ZONES, CEILING PRICE LISTS AND APPENDICES

SEC. 19. Map of zones.¹

SEC. 20. Description of retail beef, veal, lamb, and mutton cuts. All retail cuts covered in the following specifications shall be trimmed as described before the cuts may be weighed or sold to the customer. No fat shall be added to any of the cuts before they are weighed or sold to the customer.

(a) Retail beef cuts—(1) From the standard round—(i) Standing rump (bone in). The standing rump (bone in) shall contain part of the rump (aitch) bone but no rump knuckle bone or tail vertebrae. Not more than one inch of fat shall be left on the outside, or within the pelvic cavity, of this cut.

(ii) Boneless rump. The boneless rump is the meat remaining after all the bones, cartilage, gristle and excess fat have been removed from the standing rump. (See subparagraph (1) (i).)

(iii) Round steak (full cut). Each round steak (full cut) includes a part of (a) the top (inside) round, (b) the bottom (outside) round, (c) the eye of round, (d) the tip, and (e) the round

bone. All fat exceeding one inch in thickness shall be trimmed from each steak. Round steaks (full cut) shall contain the round bone but no part of the knee cap or double bone. They may be cut into two or more pieces in line with the customary procedure in the past.

(iv) Tip roast (boneless). The tip shall be removed from the flank side of the round in accordance with the customary procedure in each locality. All bone, including the knee cap, and all fat exceeding one inch in thickness must be removed.

(v) Tip steak (boneless). Tip steaks (boneless) are cut from the tip roast (subparagraph (1) (iv)).

(vi) Top (inside) round, roast or steak. The top (inside) round may be removed from the round according to the usual procedure in each locality. The shank end of this cut, however, shall contain no part of the heel of round. All fat exceeding one inch in thickness shall be trimmed from the outside of the roasts or steaks made from this cut. The top (inside) round shall contain no bone.

(vii) Bottom (outside) round, pot-roast or steak. The bottom (outside) round, like the top round (subparagraph (1) (vi)) may be made according to the usual procedure in each locality. It may contain part of the rump but the shank end of this cut shall contain no part of the heel of round. The bottom round shall contain no bone. It may be sold as pot-roasts or steaks.

(viii) Heel of round (boneless). The heel of round may be separated from the hind shank according to the usual practice in each locality; however, it shall not include the front muscle of the shin bone and it must be entirely boneless.

(ix) Hind shank (bone in). The hind shank (bone in) is the section of the round remaining after the rump, round steaks (or tip, inside and outside), heel of round and hock have been removed.

(x) Hind shank (boneless). The hind shank (boneless) refers to the boneless meat from the hind shank. (For stew, ground beef.)

(2) From standard wholesale sirloin (loin end)—(i) Sirloin steak (bone in).

(ii) Pin bone steak (bone in). Sirloin steaks (bone in) and pin bone steaks (bone in) shall be made from the standard primal sirloin (loin end). All fat exceeding one inch in thickness shall be trimmed from these steaks.

(iii) Sirloin steak (boneless). Boneless sirloin steaks are made from the standard primal sirloin (loin end). They shall contain no bone and no fat in excess of one inch in thickness.

(3) From standard wholesale short loin.

(i) Porterhouse steaks.

(ii) T-Bone steaks.

(iii) Club steaks.

Porterhouse, T-Bone and club steaks are made from the standard primal short loin. Porterhouse steaks contain a large portion of the tenderloin. T-Bone steaks

¹ Filed as part of the original document.

contain a small portion of tenderloin. Club steaks contain no tenderloin. All fat exceeding one inch in thickness shall be trimmed from these steaks.

(4) *From standard wholesale flank*—
(i) *Flank steak*. All membrane and fat must be trimmed from the flank steak. This steak shall not be cut into more than two pieces before selling.

(ii) *Flank meat (boneless)*. Boneless flank meat is the meat remaining after the flank steak, bone, gristle, membrane, and cod fat have been removed from the rough flank. It may be sold as rolled pot-roast, stew meat or ground beef.

(5) *From the standard wholesale rib*.

(i) *Rib roast, 10" ribs*.

(ii) *Rib steak, 10" rib*.

Rib roast, 10" ribs and rib steak, 10" rib are made from the standard primal rib. The blade bone or blade cartilage shall be removed from roasts or steaks.

(iii) *Rib roast, 7" ribs*.

(iv) *Rib steak, 7" rib*.

Rib roasts or steaks, 7" rib or ribs, are cut from the standard primal rib. The rib bone, or bones, in these cuts shall measure no larger than 7 inches in a straight line from the protruding edge of the chine bone.

(v) *Short ribs*. Short ribs are the ends of the ribs which are removed when making a 7" rib.

(6) *From the standard wholesale short plate*—(i) *Plate (bone in)*. Plate (bone in) is made from the standard primal plate without removing the bones. The diaphragm or skirt muscle may or may not be removed, but the membrane on each side of the skirt and on the inside of the plate, and all loose fat shall be removed.

(ii) *Plate (boneless)*. Boneless plate refers to the boneless meat of the primal plate after all bones, gristle, cartilage, membrane and excess fat have been removed. The boneless meat may be sold as boneless plate pot-roast, stew meat (boneless) or ground beef.

(7) *From the standard wholesale brisket*—(i) *Brisket (bone in) fresh or cured*. Brisket (bone in) is made from the standard primal brisket without removing the bones. No more than one inch of fat may be left on the brisket (bone in).

(ii) *Brisket (boneless) fresh or cured*. Boneless brisket, fresh or cured, refers to the boneless meat of the primal brisket after all bone, gristle, cartilage, and excess fat have been removed. The fat must be trimmed so that no more than one inch of fat is left on any lean muscle. The boneless brisket may be sold as boneless pot-roast, stew meat or ground beef.

(8) *From standard wholesale chuck*.

(i) *Blade pot-roast*.

(ii) *Blade steak*.

Blade pot-roast and blade steaks are made from the blade bone portion of the standard primal chuck. No portion of the arm knuckle shall be included in any blade pot-roast or blade steak. All fat exceeding one inch in thickness shall be removed from these cuts.

(iii) *Arm pot-roast*.

(iv) *Arm steak*.

Arm pot-roasts and arm steaks are made from the shoulder arm bone portion of the standard primal chuck. The arm knuckle shall not be left in any arm pot-roast or arm steak. All fat exceeding one inch in thickness shall be removed from these cuts.

(v) *English cut*. The English cut may be made from the standard primal chuck following the usual procedure in each locality.

(vi) *Chuck (boneless)*. Boneless chuck pot-roasts are made from the blade bone and arm bone portions of the standard primal chuck. All fat exceeding one inch in thickness shall be removed from the boneless chuck.

(vii) *Neck (bone in)*. The arm knuckle bone and the Atlas joint shall be removed from the neck. The throat side of the neck shall be trimmed and all fat in excess of one inch shall be removed. The neck may then be sold in pieces with the bone in.

(viii) *Neck (boneless)*. The boneless neck is the meat remaining after all the bone, cartilage, fat, tendon, gristle and throat trimmings have been removed from the neck. (See subparagraph (8) (vii).) It may be sold as boneless pot-roast, stew or ground beef.

(9) *From standard wholesale fore-shank*—(i) *Foreshank (bone in)*. Remove the knee bone. Cut the shank into pieces with the bone in.

(ii) *Foreshank (boneless)*. The boneless shank meat refers to the boneless meat from the foreshank after all bone, gristle, cartilage and sinews have been removed. The boneless shank meat may be sold as stew meat or as ground beef.

(10) *"Ground beef" (hamburger) or "ground beef patties"* means ground, chopped or comminuted fresh lean muscle beef, including skirt, flank, shank, neck, plate, brisket, heel of round or lean beef trimmings, and must not contain more than 28% beef fat by chemical analysis. Head meat, glandular meats, blood, cartilage, gristle, bone, cereal of any kind, or any other ingredient except seasoning shall not be put into ground beef.

[Subparagraph (10) amended by Am. 2, 8 F.R. 6214, effective 5-17-43.]

(b) *Retail veal cuts*—(1) *"Hindsaddle and hindquarter"* means the portion of the carcass and side, respectively, remaining after the severance of the 12th rib fore-saddle or fore-quarter and comprising the legs or leg, and loin, double or single, including the 13th rib, flank and kidney, all in one piece, which portion shall be obtained by cutting the veal carcass or side between the 12th and 13th ribs, keeping the knife firmly against the 12th rib and following the curvature of the rib to the point where the 12th rib turns, from which point the cut shall be continued by following a line through the cartilage and meat at the flank in the same straight line at right angles to

the chine bone, completing the cut. Tail or caudal vertebrae to be left on the hindsaddle or hindquarter are not to exceed 4 in number.

(2) *Retail cuts from hindsaddle and hindquarter*—(i) *"Legs of veal whole"* means the portion of the hindsaddle or hindquarter remaining after the severance of the loin from the hindsaddle or hindquarter, which portion shall be obtained by cutting squarely in a line at a right angle to the chine bone, starting at the juncture between the 5th and 6th lumbar vertebra and through a point flush against the anterior end or pin bone end of the pelvis, leaving all the hip bone in the leg. The pair of legs may be split through the center to make a single leg.

(ii) *"Legs of veal", "shank half and rump half"* means the whole leg, as described, which has been cut in half. They must be sold without removing any round steaks (cutlets).

(iii) *"Rump of veal" (bone in and boneless)* means the rump cut from the leg by placing the knife one inch from the knob at the aitchbone, continuing the cut close to the edge of the aitchbone and perpendicular to the outside or skin surface. This rump may be sold for a roast with the bone in. The rump also may be boned out and tied and sold as a boneless rump.

(iv) *"Leg veal, rump off"* means the part of the "leg veal whole" which remains after the rump is removed.

(v) *"Round roast and round steak" (cutlet)*. The roast or steaks are cut from the "legs veal, rump off". This remaining portion, known as heel of round, may be used either as a boneless roast, boneless stew veal or ground veal. The heel shall not include the front muscle of the shin bone and must be entirely boneless.

(vi) *"Hind shank"*. The remaining shank may be sold bone in or boned out for boneless stew or ground veal.

(vii) *"Sirloin roast or steaks"* means the entire hip of veal cut from the whole leg of veal; this may be sold as a roast or cut into steaks.

(viii) *"Short loin roast (without kidney)"* means that portion of the hind-quarter or hindsaddle remaining after severance of the legs which portion shall be obtained by cutting squarely in a line at a right angle to the chine bone, starting at the juncture between the 5th and 6th lumbar vertebrae, and through a point flush against the anterior end or pin bone end of the pelvis, leaving all the hip bone in the leg. The double loin is split through the center of the chine bone to make a single loin. After the kidney is removed this may be sold as a roast.

(ix) *"Loin veal chops (without kidney)"* means chops cut from the loin, after removing 3 inches of the flank, removing the kidney, the fat not to be in excess of $\frac{1}{2}$ inch on either side. Kidneys

are to be sold with the kidney fat removed.

(3) "Foresaddle and forequarter" means the anterior portion of the carcass and side, respectively, remaining after the severance of the one-rib hind-saddle and hindquarter, which anterior portion shall be obtained by cutting the veal carcass or side between the 12th and 13th ribs, keeping the knife firmly against the 12th rib and following the curvature of the rib to the point where the 12th rib turns, from which point the cut shall be continued by following a line through the cartilage and meat of the flank in the same straight line at right angles to the chine bone, completing the cut.

(4) *Retail cuts from foresaddle and forequarter*—(i) *Rib roast and rib chops*. The rib roast or chops should not be over 6 inches in length on the outside from the back bone to the rib end of the roast or chop; this cut may be sold as rib roast or cut into chops.

(ii) "*Arm roast and arm chops, blade roast and blade chops*", means any chops cut from the cross cut shoulder. They shall not contain any part of the shank or neck.

(iii) "*Shoulder square cut*" (*bone in and boneless*), means the forequarter minus the rib, shank, breast, and neck. This may be sold bone in, or boned, rolled and tied with all bones removed.

(iv) "*Neck and breast*" (*bone in and boneless*), means the entire neck or breast of veal sold whole or in part in one piece or cut into small pieces. This cut may be sold boneless for stew or ground veal.

(v) "*Fore shank*" (*bone in and boneless*). To remove shank from forequarter start just above the large arm joint and cut parallel with the back bone. This may be sold bone in or boneless for stew or ground veal.

(5) "*Ground veal or veal patties*" means any part of veal boned and ground and sold in any form (patties, loaves, etc.). Head meat, glandular meats, blood, cartilage, gristle, bone, cereal of any kind, or any other ingredient except seasoning shall not be put into ground veal or veal patties.

[Subparagraph (5) amended by Am. 2, 8 F.R. 6214, effective 5-17-43.]

(c) *Retail-lamb and mutton cuts*—

(1) *Legs, lamb and mutton: (Long cut) (halves) (short cut)*. "Legs" and "leg" mean a pair of legs and one leg, respectively. The legs are separated from the loin by cutting squarely in a line at a right angle to the chine bone, just exposing the end or point of the hip bone and leaving all the hip bone in the leg. The pair of legs may then be split through the center to make the single leg. These legs may be sold whole or halves, and short cut. Short cut legs mean the balance of the legs after the leg chops are removed. These chops may be cut from the hip bone to the aitch bone.

(2) *Loins, lamb and mutton*. (i) "Loin" and "half loin" means the double and single loin, respectively, and is the part of the hindsaddle which remains after the legs have been removed. The loin is separated from the hindsaddle by cutting squarely in a line at a right angle to the chine bone, just exposing the end or point of the hip bone, leaving none of the hip bone in the loin. The loin includes the 13th rib, also the flank, kidney and fat. The half loin is made by splitting the loin in half through the center at the chine bone.

(ii) "*Loin chops*" mean chops cut from the loin, after removing 3 inches of the flank, removing the kidney, and the back fat and suet not to be in excess of $\frac{1}{2}$ inch on either side. Kidneys are to be sold with the kidney fat removed.

(3) *Hotel rack, lamb and mutton*. (i) "*Hotel rack*" may be either the double or single rib sections from the 5th to the 12th ribs, inclusive, minus the breast. It is made by cutting the foresaddle or forequarter, starting at a point on the 12th rib not more than 4 inches down from the point of the eye, cutting in a straight line to a point on the 5th rib which is not more than 4 inches from the hollow of the chine bone on the inside, in the lamb carcass, and not more than $4\frac{1}{2}$ inches from the hollow of the chine bone on the inside in the mutton carcass. It is then separated from the yoke by cutting between the 4th and 5th ribs following the curvature of the ribs close to the 4th rib. It may be split through the center of the chine bone to make two single rib sections.

(ii) "*Rib chops*" are cut from the hotel rack by splitting between the ribs. All chops from the rack that contain any segments of shoulder-blade bone or cartilage are to be sold as shoulder lamb chops. Rib roasts may be sold by selling the rack whole or in part, double or single rib sections.

(4) *Yoke; lamb and mutton*. "Yoke" means the foresaddle minus the hotel rack. It consists of the neck, brisket, breast, shanks, and shoulders. The half yoke is made by splitting the yoke in half through the chine bone and neck bone.

(i) "*Triangle bone-in*" means the entire yoke sold as one piece of meat.

(ii) "*Triangle boneless*" means the entire yoke, boned, rolled and tied with all bones removed, rolled into a cylindrical shape and tied.

(iii) "*Cross cut shoulder bone-in*" means the triangle or yoke minus the breast. It includes neck, shoulder, shank, and brisket.

(iv) "*Blade chops and arm chops*" means any chops cut from the cross cut shoulder—they shall not contain any part of the shank or neck.

(v) "*Square cut shoulder, bone-in*" means the cross cut shoulder minus the full shank, brisket and the full neck.

(vi) "*Breast, shank, neck, bone-in*" means all or any part of the breast, shank or neck, sold in one piece or cut into small pieces.

(5) (i) "*Ground lamb or lamb patties*" means any part of lamb boned and ground and sold in any form (patties, loaves, etc.). Head meat, glandular meats, blood, cartilage, gristle, bone, cereal of any kind, or any other ingredient except seasoning shall not be put into ground lamb or lamb patties.

(ii) "*Ground mutton or mutton patties*" means any part of mutton boned and ground and sold in any form (patties, loaves, etc.). Head meat, glandular meats, blood, cartilage, gristle, bone, cereal of any kind, or any other ingredient except seasoning shall not be put into ground mutton or mutton patties.

[Subparagraph (5) amended by Am. 2, 8 F.R. 6214, effective 5-17-43.]

SEC. 21. *Chart of retail beef cuts and the wholesale cuts from which they are obtained.¹*

¹ Filed as part of the original document.

FEDERAL REGISTER, Thursday, May 25, 1944

SEC. 22. Description of zones and Office of Price Administration list of retail ceiling prices for beef, veal, lamb and mutton cuts—(a) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 1

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse	56	52	44	38	34
2. T-bone	56	52	44	38	34
3. Club	56	52	44	38	34
4. Rib—10-inch cut	36	34	31	28	24
5. Rib—7-inch cut	39	37	34	29	25
6. Sirloin	47	44	36	31	27
7. Pin bone	47	44	36	31	27
8. Sirloin (boneless)	58	55	45	38	34
9. Round (bone-in—full cut)	45	43	38	32	28
10. Round (boneless—top and bottom)	48	45	39	33	29
11. Round tip	48	45	39	33	29
12. Chuck Blade (bone-in)	32	30	28	25	21
13. Chuck arm (bone-in)	32	30	28	25	21
14. Flank	41	41	40	40	36
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut)	36	34	31	28	24
2. Rib standing (chine bone-in, 7-inch cut)	39	37	34	29	25
3. Round tip	48	45	39	33	29
4. Rump (bone-in)	30	28	25	21	17
5. Rump (boneless)	48	45	39	33	29
6. Chuck blade pot roast	32	30	28	25	21
7. Chuck arm pot roast	32	30	28	25	21
8. Chuck or shoulder (boneless)	41	39	36	32	28
9. Eglish cut	32	30	28	25	21
III. Stews and other cuts:					
1. Short ribs	23	23	21	21	17
2. Plate (bone-in) (fresh or cured)	23	23	21	21	17
3. Plate (boneless) (fresh or cured)	28	28	26	26	22
4. Brisket (bone-in) (fresh or cured)	28	28	24	24	20
5. Brisket (boneless) (fresh and cured) (deckle on)	36	36	31	31	27
6. Brisket (boneless) (cured) (deckle off)	44	41	36	36	—
7. Flank meat	30	30	30	30	26
8. Neck (bone-in)	28	28	24	24	20
9. Neck (boneless)	34	32	30	27	23
10. Heel of round (boneless)	34	32	28	24	20
11. Shank (bone-in—hind and fore)	21	21	21	21	17
12. Shank (boneless—hind and fore)	29	29	28	28	24
13. Soup bone	3	3	3	3	3
14. Suet	5	5	5	5	5
IV. Ground beef	30	30	30	30	30
V. Retail prices of wholesale cuts:					
1. Round beef—whole	27	25	23	19	15
2. Sirloin beef—whole	32	31	25	22	18
3. Short loin beef—whole	39	38	31	26	22
4. Flank beef—whole	16	16	16	16	12
5. Rib beef—whole	29	27	25	22	18
6. Regular chuck—whole	24	23	21	19	15
7. Short plate—whole	17	17	16	16	12
8. Brisket—whole	20	20	17	17	13
9. Shank—whole	15	15	15	15	11

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops	49	46	41	36	32
2. Rib chops	43	42	39	36	29
3. Shoulder chops (arm and blade)	33	31	28	24	22
4. Round steak (cutlets)	51	48	43	38	34
5. Sirloin steaks or chops	41	39	35	32	29
VII. Roasts:					
1. Rump and sirloin (bone-in)	38	36	32	29	26
2. Rump and sirloin (boneless)	54	50	45	40	36
3. Leg	38	36	32	29	26
4. Leg—rump-off	38	36	32	29	26
5. Leg—shank-half	38	36	32	29	26
6. Leg—rump-half	38	36	32	29	26
7. Loin	49	46	41	36	32
8. Rib	43	42	39	36	29
9. Blade and arm	33	31	28	24	22
10. Round	51	48	43	38	34
11. Shoulder (bone-in) (square cut)	32	31	29	26	21
12. Shoulder (boneless) (square cut)	39	38	36	33	26

SEC. 22 (a)—Continued.

[For Stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VII. Roasts—Continued.					
13. Boneless veal leg or round.					33
14. Boneless veal sirloin or strip.					38
15. Veal tenderloin.					33
16. Boneless veal regular rib roll.					33
17. Boneless veal shoulder clod.					32
18. Boned, rolled and tied veal roll.					31
VIII. Stews and other cuts:					
1. Breast (bone-in).	24	23	22	20	16
2. Breast (boneless).	33	31	28	24	22
3. Flank meat.	33	31	28	24	22
4. Neck (bone-in).	24	23	22	20	16
5. Neck (boneless).	33	31	28	24	22
6. Shank (bone-in) (hind and fore).	24	23	22	20	16
7. Shank and heel meat (boneless) (hind and fore).	33	31	28	24	22
8. Ground veal and patties.	34	34	34	34	34
9. Neckbones.					10
IX. Kidneys.	34	34	34	34	34
X. Retail prices of wholesale cuts:					
1. Hindquarters.	29	28	25	22	20
2. Forequarters.	24	23	22	20	16

Lamb and Mutton	Lamb				Mutton		
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial	Grade R or utility and culls
	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound
XI. Steaks and chops:							
1. Loin chops.	63	60	54	48	34	32	29
2. Rib chops.	50	47	44	40	23	20	17
3. Leg or sirloin chops.	50	47	44	40	23	20	17
4. Shoulder chops, blade or arm chops.	43	41	38	35	20	18	15
XII. Roasts:							
1. Leg (whole, half or short cut).	43	41	37	33	24	22	20
2. Sirloin roast (bone-in).	50	47	44	40	23	20	17
3. Yoke rattle or triangle (bone-in).	20	28	28	26	14	13	11
4. Yoke rattle or triangle (boneless).	44	43	41	39	21	18	16
5. Chuck or shoulder (square cut) (bone-in).	37	37	37	35	18	17	15
6. Chuck or shoulder (cross cut) (bone-in).	30	30	29	27	15	14	12
7. Loin.	63	60	54	48	34	32	29
8. Rib.	50	47	44	40	23	20	17
9. Boneless lamb shoulder roll.				38			
XIII. Stews and other cuts:							
1. Breast and flank.	22	21	19	18	11	10	9
2. Neck (bone-in).	22	21	19	18	11	10	9
3. Neck (boneless).	34	34	34	34	20	20	20
4. Shank (bone-in).	22	21	19	18	11	10	9
5. Patties (ground meat).	34	34	34	34	20	20	20
6. Neckbones.				8			8
XIV. Kidneys.	30	30	30	30	17	17	17
XV. Retail prices of wholesale cuts:							
1. Leg.	35	38	31	28	20	19	18
2. Loin.	35	32	27	23	17	15	13
3. Hotel rack.	38	36	31	26	18	16	14
4. Yoke.	23	22	22	20	11	10	9

These ceiling prices apply in all "Group 1 and 2" stores selling these meats at retail located in Zone 1.

Zone 1 includes the following areas: Washington, all counties; Oregon, all counties; California, all counties; Nevada, all counties.

All that portion of Idaho north of and including the counties of Idaho, Boundary, Bonner, Kootenai, Benewah, Shoshone, Latah, Clearwater, Nez Perce, and Lewis.

NOTE 1. Ground meat. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. Cube steak. The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. Yearling lamb. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (a) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(b) *Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 1.*

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
1. Porterhouse.....	53	50	43	36	32
2. T-Bone.....	53	50	43	36	32
3. Club.....	53	50	43	36	32
4. Rib—10-inch cut.....	33	31	20	25	21
5. Rib—7-inch cut.....	36	33	31	26	22
6. Sirloin.....	44	42	34	29	25
7. Filet Bone.....	44	42	34	29	25
8. Sirloin (boneless).....	55	52	42	36	32
9. Round (bone-in—full cut).....	43	40	35	30	26
10. Round (boneless—top and bottom).....	45	42	37	31	27
11. Round tip.....	45	42	37	31	27
12. Chuck blade (bone-in).....	30	28	26	23	19
13. Chuck arm (bone-in).....	30	28	26	23	19
14. Flank.....	39	39	39	39	35
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut).....	33	31	29	25	21
2. Rib standing (chine bone-in, 7-inch cut).....	36	33	31	26	22
3. Round tip.....	45	42	37	31	27
4. Rump (bone-in).....	28	27	23	20	16
5. Rump (boneless).....	45	42	37	31	27
6. Chuck blade pot roast.....	30	28	26	23	19
7. Chuck arm pot roast.....	30	28	26	23	19
8. Chuck or shoulder (boneless).....	39	36	34	30	26
9. English cut.....	30	28	26	23	19
III. Stews and other cuts:					
1. Short ribs.....	21	21	20	20	16
2. Plate (bone-in) (fresh or cured).....	21	21	20	20	16
3. Plate (boneless) (fresh or cured).....	26	26	24	24	20
4. Brisket (bone-in) (fresh or cured).....	27	27	23	23	19
5. Brisket (boneless) (fresh and cured) (deckle on).....	34	34	30	30	26
6. Brisket (boneless) (cured) (deckle off).....	39	39	35	35	—
7. Flank meat.....	29	29	28	28	24
8. Neck (bone-in).....	27	27	23	23	19
9. Neck (boneless).....	32	30	28	25	21
10. Heel of round (boneless).....	32	30	27	23	19
11. Shank (bone-in-hind and fore).....	20	20	19	19	15
12. Shank (boneless-hind and fore).....	27	27	27	27	23
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	29	29	29	29	29
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	25	22	19	15
2. Sirloin beef—whole.....	32	30	25	21	17
3. Short loin beef—whole.....	38	36	30	26	22
4. Flank beef—whole.....	16	16	16	16	12
5. Rib beef—whole.....	28	27	25	22	18
6. Regular chuck—whole.....	24	22	21	18	14
7. Short plate—whole.....	17	17	16	16	12
8. Brisket—whole.....	20	20	17	17	13
9. Shank—whole.....	15	15	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VI. Steaks and chops:					
1. Loin chops.....	47	44	39	33	30
2. Rib chops.....	41	40	37	34	27
3. Shoulder chops (arm and blade).....	31	29	26	23	21
4. Round steak (cutlets).....	48	46	41	36	32
5. Sirloin steaks or chops.....	39	37	34	30	28
VII. Roasts:					
1. Rump and sirloin (bone-in).....	36	34	31	27	25
2. Rump and sirloin (boneless).....	51	48	43	37	34
3. Leg.....	36	34	31	27	25
4. Leg—rump-off.....	36	34	31	27	25
5. Leg—shank-half.....	36	34	31	27	25
6. Leg—rump-half.....	36	34	31	27	25
7. Loin.....	47	44	39	33	30
8. Rib.....	41	40	37	34	27
9. Blade and arm.....	31	29	26	23	21
10. Round.....	48	46	41	36	32
11. Shoulder (bone-in) (square cut).....	30	29	27	25	20
12. Shoulder (boneless) (square cut).....	37	36	34	31	25
13. Boneless veal leg or round.....					32
14. Boneless veal sirloin or strip.....					32
15. Veal tenderloin.....					32
16. Boneless veal regular rib roll.....					31
17. Boneless veal shoulder clod.....					29

(b) *Retail ceiling prices—Continued.*

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	22	22	20	19	15		
2. Breast (boneless)	31	29	26	23	21		
3. Flank meat	31	29	26	23	21		
4. Neck (bone-in)	22	22	20	19	15		
5. Neck (boneless)	31	29	26	23	21		
6. Shank (bone-in) (hind and fore)	22	22	20	19	15		
7. Shank and heel meat (boneless) (hind and fore)	31	29	26	23	21		
8. Ground veal and patties	32	32	32	32	32		
9. Neckbones					9		
X. Kidneys	32	32	32	32	32		
XI. Retail prices of wholesale cuts:							
1. Hindquarters	29	27	24	22	20		
2. Forequarters	24	23	21	20	16		
Lamb and mutton	Lamb			Mutton			
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial	Grade R or utility and culls
XII. Steaks and chops:							
1. Loin chops	60	57	51	46	32	30	27
2. Rib chops	47	45	41	38	21	19	16
3. Leg or sirloin chops	47	45	41	38	21	19	16
4. Shoulder chops, blade or arm chops	41	39	36	33	19	16	14
XIII. Roasts:							
1. Leg (whole, half or short cut)	41	39	35	31	22	21	19
2. Sirloin Roast (bone-in)	47	45	41	38	21	19	16
3. Yoke rattle or triangle (bone-in)	27	27	26	24	13	12	10
4. Yoke rattle or triangle (boneless)	41	40	39	36	19	17	14
5. Chuck or Shoulder, Square cut (bone-in)	36	35	35	33	17	15	13
6. Chuck or Shoulder, cross cut (bone-in)	29	28	28	26	14	13	11
7. Loin	60	57	51	46	32	30	27
8. Rib	47	45	41	38	21	19	16
9. Boneless lamb shoulder roll				36			
XIV. Stews and other cuts:							
1. Breast and flank	21	20	18	17	10	9	8
2. Neck (bone-in)	21	20	18	17	10	9	8
3. Neck (boneless)	32	32	32	32	19	19	19
4. Shank (bone-in)	21	20	18	17	10	9	8
5. Patties (ground meat)	32	32	32	32	19	19	19
6. Neckbones				7			7
XV. Kidneys	28	28	28	28	15	15	15
XVI. Retail prices of wholesale cuts:							
1. Leg	34	33	31	28	20	19	17
2. Loin	35	31	26	22	16	15	13
3. Hotel rack	38	35	30	25	18	16	14
4. Yoke	22	22	21	20	11	10	8

These ceiling prices apply in all "Group 3 and 4" stores selling these meats at retail located in Zone 1.

Zone 1 includes the following areas: Washington, all counties; Oregon, all counties; California, all counties; Nevada, all counties.

All that portion of Idaho north of and including the counties of Idaho, Boundary, Bonner, Kootenai, Benewah, Shoshone, Latah, Clearwater, Nez Perce, and Lewis.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (b) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) *Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 1*

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	51	48	41	35	31
T-Bone.....	51	48	41	35	31
Club.....	51	48	41	35	31
Rib—10-inch cut.....	32	30	28	24	20
Rib—7-inch cut.....	35	32	30	25	21
Sirloin.....	42	40	33	28	24
Pin bone.....	42	40	33	28	24
Sirloin (boneless).....	53	50	40	35	31
Round (bone-in) (full cut).....	41	38	34	29	25
Round (boneless) (top and bottom).....	43	40	36	30	26
Round tip.....	43	40	36	30	26
Chuck blade (bone-in).....	29	27	25	22	18
Chuck arm (bone-in).....	29	27	25	22	18
Flank.....	38	38	38	38	34
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	32	30	28	24	20
Rib standing (chine bone-in, 7-inch cut).....	35	32	30	25	21
Round tip.....	43	40	36	30	26
Rump (bone-in).....	27	26	22	19	15
Rump (boneless).....	43	40	36	30	26
Chuck blade pot roast.....	29	27	25	22	18
Chuck arm pot roast.....	29	27	25	22	18
Chuck or shoulder (boneless).....	38	35	33	29	25
English cut.....	29	27	25	22	18
III. Stews and other cuts:					
Short ribs.....	20	20	19	19	15
Plate (bone-in) (fresh or cured).....	20	20	19	19	15
Plate (boneless) (fresh or cured).....	25	25	23	23	19
Brisket (bone-in) (fresh or cured).....	26	26	22	22	18
Brisket (boneless) (fresh or cured) (deckle on).....	33	33	29	29	25
Brisket (boneless) (cured) (deckle off).....	38	38	34	34	—
Flank meat.....	28	28	27	27	23
Neck (bone-in).....	26	26	22	22	18
Neck (boneless).....	31	29	27	24	20
Heel of round (boneless).....	31	29	26	22	18
Shank (bone-in) (hind and fore).....	19	19	18	18	14
Shank (boneless) (hind and fore).....	26	26	26	26	22
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.	28	28	28	28	28
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	24	21	18	14
Sirloin beef—whole.....	31	29	24	20	16
Short loin beef—whole.....	36	35	29	25	21
Flank beef—whole.....	15	15	15	15	11
Rib beef—whole.....	27	26	24	21	17
Regular Chuck—whole.....	23	21	20	17	13
Short plate—whole.....	16	16	15	15	11
Brisket—whole.....	19	19	16	16	12
Shank—whole.....	14	14	14	14	10
Grades					
Veal	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:					
Loin chops.....	45	42	38	32	29
Rib chops.....	39	38	36	33	26
Shoulder chops (arm and blade).....	30	28	25	22	20
Round steak (cutlets).....	46	44	39	35	31
Sirloin steaks or chops.....	38	36	33	29	27
VII. Roasts:					
Rump and sirloin (bone-in).....	35	33	30	26	24
Rump and sirloin (boneless).....	49	46	41	36	33
Leg.....	35	33	30	26	24
Leg—rump-off.....	35	33	30	26	24
Leg—shank-half.....	35	33	30	26	24
Leg—rump-half.....	35	33	30	26	24
Loin.....	45	42	38	32	29
Rib.....	39	38	26	33	26
Blade and arm.....	20	28	25	22	20
Round.....	46	44	39	35	31
Shoulder (bone-in) (square cut).....	29	28	26	24	19
Shoulder (boneless) (square cut).....	36	35	33	30	24
Boneless veal leg or round.....					31
Boneless veal sirloin strip.....					31
Veal tenderloin.....					31
Boneless veal regular rib roll.....					31
Boneless veal shoulder clod.....					30
Boned, rolled and tied veal roll.....					28
VIII. Stews and other cuts:					
Breast (bone-in).....	21	21	19	18	14
Breast (boneless).....	30	28	25	22	20
Flank meat.....	30	28	25	22	20
Neck (bone-in).....	21	21	19	18	14
Neck (boneless).....	30	28	25	22	20
Shank (bone-in) (hind and fore).....	21	21	19	18	14
Shank and heel meat (boneless) (hind and fore).....	30	28	25	22	20
Ground veal and patties.....	31	31	31	31	31
Neck bones.....					9
IX. Kidneys	31	31	31	31	31
X. Retail prices of wholesale cuts:					
Hindquarters.....	28	26	23	21	19
Forequarters.....	23	22	20	19	15

Retail ceiling prices—Continued.

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
XI. Steaks and chops:	<i>Cents per pound</i>	<i>Cents per pound</i>	<i>Cents per pound</i>				
Loin chops.....	58	55	49	44	31	29	26
Rib chops.....	45	43	39	37	20	18	15
Leg or sirloin chops.....	45	43	39	37	20	18	15
Shoulder chops, blade or arm chops.....	39	37	35	32	18	15	14
XII. Roasts:							
Leg (whole, half, or short cut).....	39	38	34	30	21	20	18
Sirloin roast (bone-in).....	45	43	39	37	20	18	15
Yoke, rattle or triangle (bone-in).....	26	26	25	23	13	12	10
Yoke, rattle or triangle (boneless).....	39	38	38	35	18	16	14
Chuck or shoulder (square cut) (bone-in).....	35	34	34	32	16	14	13
Chuck or shoulder (cross cut) (bone-in).....	28	27	27	25	14	13	11
Loin.....	58	55	49	44	31	29	26
Rib.....	45	43	39	37	20	18	15
Boneless lamb shoulder roll.....				35			
XIII. Stews and other cuts:							
Breast and flank.....	20	19	17	16	10	9	8
Neck (bone-in).....	20	19	17	16	10	9	8
Neck (boneless).....	31	31	31	31	18	18	18
Shank (bone-in).....	20	19	17	16	10	9	8
Patties (ground meat).....	31	31	31	31	18	18	18
Neckbones.....				7			7
XIV. Kidneys.....	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
Leg.....	33	32	30	27	19	18	16
Loin.....	34	30	25	21	15	14	13
Hotel Rack.....	37	34	29	24	17	15	14
Yoke.....	21	21	20	19	11	10	8

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 1

Zone 1 includes the following area:

Washington, all counties

Oregon, all counties

California, all counties

Nevada, all counties

All that portion of Idaho, north of and including the Counties of Idaho, Boundary, Bonner, Kootenai, Benewah, Shoshone, Latah, Clearwater, Nez Perce, and Lewis.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(c) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 2.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
1. Porterhouse	54	51	43	37	33
2. T-bone	54	51	43	37	33
3. Club	54	51	43	37	33
4. Rib—10-inch cut	34	33	30	26	22
5. Rib—7-inch cut	38	36	33	28	24
6. Sirloin	45	43	35	30	26
7. Pin bone	45	43	35	30	26
8. Sirloin (boneless)	56	53	43	37	33
9. Round (bone-in) (full cut)	44	42	36	31	27
10. Round (boneless) (top & bottom)	46	43	38	32	28
11. Round tip	46	43	38	32	28
12. Chuck blade (bone-in)	31	29	27	24	20
13. Chuck arm (bone-in)	31	29	27	24	20
14. Flank	39	39	39	39	35
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut)	34	33	30	26	22
2. Rib standing (chine bone-in, 7-inch cut)	38	36	33	28	24
3. Round tip	46	43	38	32	28
4. Rump, (bone-in)	59	27	24	20	16
5. Rump, (boneless)	46	43	38	32	28
6. Chuck blade pot roast	31	29	27	24	20
7. Chuck arm, pot roast	31	29	27	24	20
8. Chuck or shoulder (boneless)	40	37	35	31	27
9. English cut	31	29	27	24	20
III. Stews and other cuts:					
1. Short ribs	21	21	20	20	16
2. Plate, (bone-in) (fresh or cured)	21	21	20	20	16
3. Plate, (boneless) (fresh or cured)	26	26	24	24	20
4. Brisket, (bone-in) (fresh or cured)	26	26	23	23	19
5. Brisket (boneless) (fresh and cured) (deckle on)	34	34	29	29	25
6. Brisket (boneless) (cured) (deckle off)	39	39	34	34	34
7. Flank meat	28	28	28	28	24
8. Neck, (bone-in)	26	26	23	23	19
9. Neck, (boneless)	33	31	29	25	21
10. Heel of round (boneless)	3	31	27	23	19
11. Shank (bone-in) (hind and fore)	20	20	19	19	15
12. Shank (boneless) (hind and fore)	27	27	27	27	23
13. Soup bone	3	3	3	3	3
14. Suet	5	5	5	5	5
IV. Ground beef	28	28	28	28	28
V. Retail prices of wholesale cuts:					
1. Round beef—whole	26	25	22	18	14
2. Sirloin beef—whole	31	30	24	21	17
3. Short loin beef—whole	38	35	30	25	21
4. Flank beef—whole	15	15	15	15	11
5. Rib beef—whole	28	27	25	21	17
6. Regular chuck—whole	23	22	20	18	14
7. Short plate—whole	17	17	15	15	11
8. Brisket—whole	19	19	16	16	12
9. Shank—whole	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cul
	Cents per pound				
VI. Steaks and chops:					
1. Loin chops	47	44	39	34	30
2. Rib chops	42	41	37	34	27
3. Shoulder chops (arm and blade)	31	29	26	23	21
4. Round steak (cutlets)	49	46	41	36	32
5. Sirloin steaks or chops	39	37	33	30	27
VII. Roasts:					
1. Rump and sirloin (bone-in)	36	34	30	27	24
2. Rump and sirloin (boneless)	52	48	43	38	34
3. Leg	36	34	30	27	24
4. Leg—Rump-off	36	34	30	27	24
5. Leg—Shank-half	36	34	30	27	24
6. Leg—Rump-half	36	34	30	27	24
7. Loin	47	44	39	34	30
8. Rib	42	41	37	34	27
9. Blade and arm	31	29	26	23	21
10. Round	49	46	41	36	32
11. Shoulder (bone-in) (square cut)	30	29	27	25	20
12. Shoulder (boneless) (square cut)	38	37	34	31	25
13. Boneless veal leg or round					32
14. Boneless veal, sirloin strip					32
15. Veal tenderloin					32
16. Boneless veal, regular rib roll					32
17. Boneless veal, shoulder clod					31
18. Boned, rolled and tied veal roll					30

(c) *Retail ceiling prices—Continued.*

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	22	22	20	18	15
2. Breast (boneless)	31	29	26	23	21
3. Flank meat	31	29	26	23	21
4. Neck (bone-in)	22	22	20	18	15
5. Neck (boneless)	31	29	26	23	21
6. Shank (bone-in) (hind and fore)	22	22	20	18	15
7. Shank and heel meat (boneless) (hind and fore)	31	29	26	23	21
8. Ground veal and patties	32	32	32	32	32
9. Neckbones					9
IX. Kidneys	32	32	32	32	32
X. Retail prices of wholesale cuts:					
1. Hindquarters	28	27	24	21	19
2. Forequarters	23	22	20	19	15

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good		
XI. Steaks and chops:							
1. Loin chops	61	57	52	46	32	29	26
2. Rib chops	47	45	41	37	20	18	15
3. Leg or sirloin chops	47	45	41	37	20	18	15
4. Shoulder chops, blade or arm chops	41	38	36	32	18	15	13
XII. Roasts:							
1. Leg (whole, half or short cut)	41	38	35	31	21	19	18
2. Sirloin roast (bone-in)	47	45	41	37	20	18	15
3. Yoke, rattle or triangle (bone-in)	27	26	25	23	12	11	9
4. Yoke, rattle or triangle (boneless)	41	40	39	36	18	16	13
5. Chuck or shoulder, square cut (bone-in)	35	35	35	33	16	14	12
6. Chuck or shoulder, cross cut (bone-in)	28	27	27	25	13	11	10
7. Loin	61	57	52	46	32	29	26
8. Rib	47	45	41	37	20	18	15
9. Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
1. Breast and flank	20	18	17	15	8	7	6
2. Neck (bone-in)	20	18	17	15	8	7	6
3. Neck (boneless)	32	32	32	32	18	18	18
4. Shank (bone-in)	20	18	17	15	8	7	6
5. Patties (ground meat)	32	32	32	32	18	18	18
6. Neckbones				6			6
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
1. Leg	33	32	30	27	19	17	16
2. Loin	33	30	25	21	15	13	12
3. Hotel rack	37	34	29	24	16	14	12
4. Yoke	21	20	20	18	9	8	7

These ceiling prices apply in all Group 1 and 2 stores selling these meats at retail located in Zone 2.

Zone 2 includes the following area: Montana and all counties; Wyoming and all counties; Utah and all counties; Arizona and all counties; all that portion of Idaho south of but not including Idaho County.

Note 1. Ground meat. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

Note 2. Cube steak. The retailer must not sell any cubed steaks which have been cubed

in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

Note 3. Yearling lamb. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (c) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(d) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 2.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
1. Porterhouse.....	52	49	41	35	31
2. T-Bone.....	52	49	41	35	31
3. Club.....	52	49	41	35	31
4. Rib 10-inch cut.....	32	30	28	24	20
5. Rib 7-inch cut.....	34	32	30	25	21
6. Sirloin.....	43	41	33	28	24
7. Pin bone.....	43	41	33	28	24
8. Sirloin (boneless).....	53	51	41	35	31
9. Round (bone-in) (full cut).....	42	39	34	29	25
10. Round (boneless) (top & bottom).....	43	41	36	30	26
11. Round tip.....	43	41	36	30	26
12. Chuck blade (bone-in).....	29	27	25	22	18
13. Chuck Arm (bone-in).....	29	27	25	22	18
14. Flank.....	37	37	37	37	33
II. Roasts:					
1. Rib standing (chine bone-in, 10 inch cut).....	32	30	28	24	20
2. Rib standing (chine bone-in, 7 inch cut).....	34	32	30	25	21
3. Round tip.....	43	41	36	30	26
4. Rump, (bone-in).....	27	25	22	18	14
5. Rump (boneless).....	43	41	36	30	26
6. Chuck blade pot roast.....	29	27	25	22	18
7. Chuck arm pot roast.....	29	27	25	22	18
8. Chuck or shoulder (boneless).....	37	35	32	28	24
9. English cut.....	29	27	25	22	18
III. Stews and other cuts:					
1. Short ribs.....	20	20	18	18	14
2. Plate, (bone-in) (fresh or cured).....	20	20	19	19	15
3. Plate (boneless) (fresh or cured).....	25	25	23	23	19
4. Brisket, (bone-in) (fresh or cured).....	25	25	22	22	18
5. Brisket, (boneless) (fresh and cured) (deckle on).....	33	33	28	28	24
6. Brisket (boneless) (cured) (deckle off).....	38	38	33	33	—
7. Flank meat.....	27	27	27	27	23
8. Neck, (bone-in).....	25	25	22	22	18
9. Neck, (boneless).....	31	29	26	23	19
10. Heel of round (boneless).....	31	29	25	21	17
11. Shank (bone-in) (hind and fore).....	19	19	18	18	14
12. Shank (boneless) (hind and fore).....	25	25	25	25	21
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	27	27	27	27	27
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	24	21	18	14
2. Sirloin beef—whole.....	31	30	24	20	16
3. Short loin beef—whole.....	37	35	30	25	21
4. Flank beef—whole.....	15	15	15	15	11
5. Rib beef—whole.....	28	26	24	21	17
6. Regular chuck—whole.....	23	22	20	18	14
7. Short plate—whole.....	16	16	15	15	11
8. Brisket—whole.....	19	19	16	16	12
9. Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VI. Steaks and chops:					
1. Loin chops.....	45	42	37	32	28
2. Rib chops.....	39	38	35	32	25
3. Shoulder chops (arm and blade).....	30	28	24	22	19
4. Round steak (cutlets).....	47	44	39	34	30
5. Sirloin steaks or chops.....	37	35	32	28	26
VII. Roasts:					
1. Rump and sirloin (bone-in).....	34	32	29	25	23
2. Rump and sirloin (boneless).....	49	46	41	35	32
3. Leg.....	34	32	29	25	23
4. Leg—Rump-off.....	34	32	29	25	23
5. Leg—Shank-half.....	34	32	29	25	23
6. Leg—Rump-half.....	34	32	29	25	23
7. Loin.....	45	42	37	32	28
8. Rib.....	39	38	35	32	25
9. Blade and arm.....	30	28	24	22	19
10. Round.....	47	44	39	34	30
11. Shoulder (bone-in) (square cut).....	28	28	25	23	18
12. Shoulder (boneless) (square cut).....	36	35	32	29	23
13. Boneless veal, leg or round.....					30
14. Boneless veal, sirloin strip.....					30
15. Veal tenderloin.....					30
16. Boneless veal, regular rib roll.....					30
17. Boneless veal, shoulder clod.....					29
18. Boned, rolled and tied veal roll.....					28

(d) *Retail ceiling prices—Continued.*

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	21	20	19	17	14
2. Breast (boneless)	30	28	24	22	19
3. Flank meat	30	28	24	22	19
4. Neck (bone-in)	21	20	19	17	14
5. Neck (boneless)	30	28	24	22	19
6. Shank (bone-in) (hind and fore)	21	20	19	17	14
7. Shank and heel meat (boneless) (hind and fore)	30	28	24	22	19
8. Ground veal and patties	31	31	31	31	31
9. Neckbones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
1. Hindquarters	28	26	23	20	18
2. Forequarters	22	22	20	18	15

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
XI. Steaks and chops:							
1. Loin chops	58	54	49	43	30	27	25
2. Rib chops	45	42	39	35	19	16	14
3. Leg or sirloin chops	45	42	39	35	19	16	14
4. Shoulder chops, blade or arm chops	39	36	34	30	16	14	12
XII. Roasts:							
1. Leg (whole, half or short cut)	39	36	33	29	20	18	16
2. Sirloin roast (bone-in)	45	42	39	36	19	16	14
3. Yoke, rattle or triangle (bone-in)	25	24	24	22	11	10	8
4. Yoke, rattle or triangle (boneless)	39	38	37	34	17	14	12
5. Chuck or shoulder, square cut (bone-in)	33	33	33	31	15	13	11
6. Chuck or shoulder, cross cut (bone-in)	27	26	25	24	12	10	9
7. Loin	58	54	49	43	30	27	25
8. Rib	45	42	39	35	19	16	14
9. Boneless lamb shoulder roll				34			
XIII. Stews and other cuts:							
1. Breast and flank	18	18	16	14	8	7	6
2. Neck (bone-in)	18	18	16	14	8	7	6
3. Neck (boneless)	30	30	30	30	17	17	17
4. Shank (bone-in)	18	18	16	14	8	7	6
5. Patties (ground meat)	30	30	30	30	17	17	17
6. Neckbones				5			5
XIV. Kidneys	26	26	26	26	13	13	13
XV. Retail prices of wholesale cuts:							
1. Leg	33	34	29	26	18	17	15
2. Loin	33	30	25	21	15	13	11
3. Hotel rack	36	33	29	24	16	14	12
4. Yoke	21	20	19	18	9	8	7

These ceiling prices apply in all Group 3 and 4 stores selling these meats at retail located in Zone 2.

Zone 2 includes the following area: Montana and all counties; Wyoming and all counties; Utah and all counties; Arizona and all counties; all that portion of Idaho south of but not including Idaho County.

NOTE 1. Ground meat. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. Cube steak. The retailer must not

sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. Yearling lamb. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of (d) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 2

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	50	47	39	34	30
T-Bone.....	50	47	39	34	30
Club.....	50	47	39	34	30
Rib—10-inch cut.....	31	29	27	23	19
Rib—7-inch cut.....	33	31	29	24	20
Sirloin.....	41	39	32	27	23
Pin bone.....	41	39	32	27	23
Sirloin (boneless).....	51	49	39	34	30
Round (bone-in) (full cut).....	40	38	33	28	24
Round (boneless) (top and bottom).....	41	39	35	29	25
Round tip.....	41	39	35	29	25
Chuck blade (bone-in).....	28	26	24	21	17
Chuck arm (bone-in).....	28	26	24	21	17
Flank.....	36	36	36	36	32
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	31	29	27	23	19
Rib standing (chine bone-in, 7-inch cut).....	33	31	29	24	20
Round tip.....	41	39	35	29	25
Rump (bone-in).....	26	24	21	17	13
Rump (boneless).....	41	39	35	29	25
Chuck blade pot roast.....	28	26	24	21	17
Chuck arm pot roast.....	28	26	24	21	17
Chuck or shoulder (boneless).....	36	34	31	27	23
English cut.....	28	26	24	21	17
III. Stews and other cuts:					
Short ribs.....	19	19	17	17	13
Plate (bone-in) (fresh or cured).....	19	19	18	18	14
Plate (boneless) (fresh or cured).....	24	24	22	22	18
Brisket (bone-in) (fresh or cured).....	24	24	21	21	17
Brisket (boneless) (fresh or cured) (deckle on).....	32	32	27	27	23
Brisket (boneless) (cured) (deckle off).....	37	37	32	32	28
Flank meat.....	26	26	26	26	22
Neck (bone-in).....	24	24	21	21	17
Neck (boneless).....	30	28	25	22	18
Heel of round (boneless).....	30	28	24	20	16
Shank (bone-in) (hind and fore).....	18	18	17	17	13
Shank (boneless) (hind and fore).....	24	24	24	24	20
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.....	26	26	26	26	26
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	23	20	17	13
Sirloin beef—whole.....	30	29	23	19	15
Short loin beef—whole.....	36	34	29	24	20
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	27	25	23	20	16
Regular chuck—whole.....	22	21	19	17	13
Short plate—whole.....	15	15	14	14	10
Brisket—whole.....	18	18	15	15	11
Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and Chops:					
Loin chops.....	43	40	36	31	27
Rib chops.....	38	37	34	31	24
Shoulder chops (arm and blade).....	29	27	23	21	18
Round steak (cutlets).....	45	42	38	33	29
Sirloin steaks or chops.....	36	34	31	27	25
VII. Roasts:					
Rump and sirloin (bone-in).....	33	31	28	24	22
Rump and sirloin (boneless).....	47	44	39	34	31
Leg.....	33	31	28	24	22
Leg—Rump-off.....	33	31	28	24	22
Leg—Shank-half.....	33	31	28	24	22
Leg—Rump-half.....	33	31	28	24	22
Loin.....	43	40	36	31	27
Rib.....	38	37	34	31	24
Blade and arm.....	29	27	23	21	18
Round.....	45	42	38	33	29
Shoulder (bone-in) (square cut).....	27	27	24	22	17
Shoulder (boneless) (square cut).....	35	34	31	28	22
Boneless veal leg or round.....					29
Boneless veal sirloin strip.....					29
Veal tenderloin.....					29
Boneless veal regular rib roll.....					29
Boneless veal shoulder clod.....					28
Boned, rolled and tied veal roll.....					27

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and Frozen—Zone 2—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	20	19	18	16	14
Breast (boneless)	29	27	23	21	18
Flank meat	29	27	23	21	18
Neck (bone-in)	20	19	18	16	14
Neck (boneless)	29	27	23	21	18
Shank (bone-in) (hind and fore)	20	19	18	16	14
Shank and heel meat (boneless) (hind and fore)	29	27	23	21	18
Ground veal and patties	30	30	30	30	30
Neckbones					8
IX. Kidneys	29	29	29	29	29
X. Retail prices of wholesale cuts:					
Hindquarters	27	25	22	19	17
Forequarters	21	21	19	17	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
Loin chops	56	52	47	41	29	26	24
Rib chops	43	40	38	34	18	15	14
Leg or sirloin chops	43	40	38	34	18	15	14
Shoulder chops, blade or arm chops	38	35	33	29	15	14	12
XII. Roasts:							
Leg (whole, half or short cut)	38	35	32	28	19	17	15
Sirloin roast (bone-in)	43	40	38	34	18	15	14
Yoke, rattle or triangle (bone-in)	24	23	23	21	11	10	8
Yoke, rattle or triangle (boneless)	39	37	36	33	16	14	12
Chuck or shoulder (square cut) (bone-in)	32	32	32	30	14	13	11
Chuck or shoulder (cross cut) (bone-in)	26	25	24	23	12	10	9
Loin	56	52	47	41	29	26	24
Rib	43	40	38	34	18	15	14
Boneless lamb shoulder roll				33			
XIII. Stews and other cuts:							
Breast and flank	17	17	15	14	8	7	6
Neck (bone-in)	17	17	15	14	8	7	6
Neck (boneless)	29	29	29	29	16	16	16
Shank (bone-in)	17	17	15	14	8	7	6
Patties (ground meat)	29	29	29	29	16	16	16
Neckbones				5			5
XIV. Kidneys	25	25	25	25	13	13	13
XV. Retail prices of wholesale cuts:							
Leg	32	30	28	25	17	16	14
Loin	32	29	24	20	14	13	11
Hotel rack	35	32	28	23	15	14	12
Yoke	20	19	18	17	9	8	7

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 2

Zone 2 includes the following area:

Montana, all counties

Wyoming, all counties

Utah, all counties

Arizona, all counties

All that portion of Idaho, south of, but not including Idaho County.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in Section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(e) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 3.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

	Beef	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
		<i>Cents per pound</i>				
I. Steaks:						
1. Porterhouse.....		53	49	42	35	31
2. T-Bone.....		53	49	42	35	31
3. Club.....		53	49	42	35	31
4. Rib 10-inch cut.....		33	33	29	25	21
5. Rib 7-inch cut.....		37	34	32	27	23
6. Sirloin (bone-in).....		44	42	34	29	25
7. Pin bone.....		44	42	34	29	25
8. Sirloin (boneless).....		54	52	42	35	31
9. Round (bone-in) (full cut).....		43	40	35	29	25
10. Round (boneless) (top and bottom).....		45	42	36	30	26
11. Round tip.....		45	42	36	30	26
12. Chuck blade (bone-in).....		30	28	26	22	18
13. Chuck arm (bone-in).....		30	28	26	22	18
14. Flank.....		37	37	37	37	33
II. Roasts:						
1. Rib-standing (chine bone-in—10-inch cut).....		33	32	29	25	21
2. Rib-standing (chine bone-in—7-inch cut).....		37	34	32	27	23
3. Round tip.....		45	42	36	30	26
4. Rump (bone-in).....		27	26	22	19	15
5. Rump (boneless).....		45	42	36	30	26
6. Chuck blade—Pot roast.....		30	28	26	22	18
7. Chuck arm—Pot roast.....		30	28	26	22	18
8. Chuck or shoulder (boneless).....		38	36	33	29	25
9. English cut.....		30	28	26	22	18
III. Stews and other cuts:						
1. Short ribs.....		20	20	19	19	15
2. Plate (bone-in) (fresh or cured).....		20	20	19	19	15
3. Plate (boneless) (fresh or cured).....		25	25	23	23	19
4. Brisket (bone-in) (fresh or cured).....		25	25	22	22	18
5. Brisket (boneless) (fresh and cured) (deckle on).....		33	33	28	28	24
6. Brisket (boneless) (cured) (deckle off).....		38	38	33	33	—
7. Flank meat.....		26	26	26	26	22
8. Neck (bone-in).....		25	25	22	22	18
9. Neck (boneless).....		32	30	27	24	20
10. Heel of round (boneless).....		31	29	25	21	17
11. Shank (bone-in) (hind and fore).....		18	18	18	18	14
12. Shank (boneless) (hind and fore).....		25	25	25	25	21
13. Soup bone.....		3	3	3	3	3
14. Suet.....		5	5	5	5	5
IV. Ground beef.....		26	26	26	26	26
V. Retail prices of wholesale cuts:						
1. Round beef (whole).....		25	24	21	18	14
2. Sirloin beef (whole).....		31	29	23	20	16
3. Short loin beef (whole).....		37	34	29	24	20
4. Flank beef (whole).....		15	15	14	14	10
5. Rib beef (whole).....		27	26	24	20	16
6. Regular chuck (whole).....		23	21	19	17	13
7. Short plate (whole).....		16	16	14	14	10
8. Brisket (whole).....		18	18	16	16	12
9. Shank (whole).....		13	13	13	13	9

	Veal	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cull
		<i>Cents per pound</i>				
VI. Steaks and chops:						
1. Loin chops.....		46	43	37	32	28
2. Rib chops.....		40	39	36	33	26
3. Shoulder chops (arm and blade).....		30	28	25	22	19
4. Round steak (cutlets).....		48	44	39	34	31
5. Sirloin steaks or chops.....		38	36	32	28	26
VII. Roasts:						
1. Rump and sirloin (bone-in).....		35	32	29	25	23
2. Rump and sirloin (boneless).....		50	47	42	36	32
3. Leg.....		35	32	29	25	23
4. Leg—rump-off.....		35	32	29	25	23
5. Leg—shank-half.....		35	32	29	25	23
6. Leg—rump-half.....		35	32	29	25	23
7. Loin.....		46	43	37	32	28
8. Rib.....		40	39	36	33	26
9. Blade and arm.....		30	28	25	22	19
10. Round.....		48	44	39	34	31
11. Shoulder (bone-in) (square cut).....		29	28	26	23	18
12. Shoulder (boneless) (square cut).....		37	35	33	30	26
13. Boneless veal, leg or round.....						31
14. Boneless veal, sirloin strip.....						31
15. Veal tenderloin.....						31
16. Boneless veal, regular rib roll.....						31
17. Boneless veal, shoulder clod.....						30
18. Boned, rolled and tied veal roll.....						29

(e) *Retail ceiling prices—Continued.*

[For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	21	20	19	17	14
2. Breast (boneless)	30	28	25	22	19
3. Flank meat	30	28	25	22	19
4. Neck (bone-in)	21	20	19	17	14
5. Neck (boneless)	30	28	25	22	19
6. Shank (bone-in) (hind and fore)	21	20	19	17	14
7. Shank and heel meat (boneless) (hind and fore)	30	28	25	22	19
8. Ground veal and patties	31	31	31	31	31
9. Neckbones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
1. Hindquarters	27	26	23	20	18
2. Forequarters	22	21	20	18	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
XI. Steaks and chops:							
1. Loin chops	61	57	52	46	32	29	26
2. Rib chops	47	45	41	37	20	18	15
3. Leg or sirloin chops	47	45	41	37	20	18	15
4. Shoulder chops, blade or arm chops	41	38	36	32	18	15	13
XII. Roasts:							
1. Leg (whole, half or short cut)	41	38	35	31	21	19	18
2. Sirloin roast (bone-in)	47	45	41	37	20	18	15
3. Yoke, rattle or triangle (bone-in)	27	26	25	23	12	11	9
4. Yoke, rattle or triangle (boneless)	41	40	39	36	18	16	13
5. Chuck or shoulder, square cut (bone-in)	35	35	35	33	16	14	12
6. Chuck or shoulder, cross cut (bone-in)	28	27	27	25	13	11	10
7. Loin	61	57	52	46	32	29	26
8. Rib	47	45	41	37	20	18	15
9. Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
1. Breast and flank	20	18	17	15	8	7	6
2. Neck (bone-in)	20	18	17	15	8	7	6
3. Neck (boneless)	32	32	32	32	18	18	18
4. Shank (bone-in)	20	18	17	15	8	7	6
5. Patties (ground meat)	32	32	32	32	18	18	18
6. Neckbones				6			6
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
1. Leg	33	32	30	27	19	17	16
2. Loin	33	30	25	21	15	13	12
3. Hotel rack	37	34	29	24	16	14	12
4. Yoke	21	20	20	18	9	8	7

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 3.

Zone 3 includes the following area:

Colorado, all counties.

New Mexico, all counties.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

Note 1. Ground meat. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

Note 2. Cube steak. The retailer must not

sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

Note 3. Yearling lamb. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (e) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(f) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 3.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 365, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
1. Porterhouse.....	51	47	40	34	30
2. T-bone.....	51	47	40	34	30
3. Club.....	51	47	40	34	30
4. Rib 10-inch cut.....	30	29	26	23	19
5. Rib 7-inch cut.....	33	31	29	24	20
6. Sirloin (bone-in).....	42	40	32	27	23
7. Pin bone.....	42	40	32	27	23
8. Sirloin (boneless).....	52	49	39	33	29
9. Round (bone-in) (full cut).....	40	38	33	27	23
10. Round (boneless) (top and bottom).....	42	39	34	28	24
11. Round tip.....	42	39	34	28	24
12. Chuck blade (bone-in).....	28	26	24	21	17
13. Chuck arm (bone-in).....	28	26	24	21	17
14. Flank.....	36	36	36	36	32
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut).....	30	29	26	23	19
2. Rib standing (chine bone-in, 7-inch cut).....	33	31	29	24	20
3. Round tip.....	42	39	34	28	24
4. Rump (bone-in).....	26	24	21	17	13
5. Rump (boneless).....	42	39	34	28	24
6. Chuck blade pot roast.....	28	26	24	21	17
7. Chuck arm pot roast.....	28	26	24	21	17
8. Chuck or shoulder (boneless).....	36	33	31	27	23
9. English cut.....	28	26	24	21	17
III. Stews and other cuts:					
1. Short ribs.....	18	18	17	17	13
2. Plate (bone-in) fresh or cured.....	18	18	17	17	13
3. Plate (boneless) fresh or cured.....	23	23	21	21	17
4. Brisket (bone-in) fresh or cured.....	24	24	20	20	16
5. Brisket (boneless) fresh and cured (deckle on).....	31	31	26	26	22
6. Brisket (boneless) (cured) (deckle off).....	36	36	31	31	25
7. Flank meat.....	25	25	25	25	21
8. Neck (bone-in).....	24	24	20	20	16
9. Neck (boneless).....	29	28	25	22	18
10. Heel of round (boneless).....	29	27	24	20	16
11. Shank (bone-in) (hind & fore).....	17	17	17	17	13
12. Shank (boneless) (hind & fore).....	24	24	23	23	19
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	25	25	26	25	25
V. Retail prices of wholesale cuts:					
1. Round beef, whole.....	25	23	20	17	13
2. Sirloin beef, whole.....	30	29	28	20	16
3. Short loin beef, whole.....	37	34	29	24	20
4. Flank beef, whole.....	14	14	14	14	10
5. Rib beef, whole.....	27	25	23	20	16
6. Regular chuck, whole.....	28	21	19	17	13
7. Short plate, whole.....	15	15	14	14	10
8. Brisket, whole.....	18	18	15	15	11
9. Shank, whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VI. Steaks and chops:					
1. Loin chops.....	44	40	35	30	27
2. Rib chops.....	38	37	34	31	24
3. Shoulder chops (arm and blade).....	28	27	25	20	18
4. Round steak (cutlets).....	45	42	37	32	29
5. Sirloin steaks or chops.....	36	34	30	27	24
VII. Roasts:					
1. Rump and sirloin (bone-in).....	33	31	27	24	21
2. Rump and sirloin (boneless).....	48	40	39	34	30
3. Leg.....	33	31	27	24	21
4. Leg—Rump-off.....	33	31	27	24	21
5. Leg—Shank-half.....	33	31	27	24	21
6. Leg—Rump-half.....	33	31	27	24	21
7. Loin.....	44	40	35	30	27
8. Rib.....	38	37	34	31	24
9. Blade and arm.....	45	42	37	32	29
10. Round.....	45	42	37	32	29
11. Shoulder (bone-in) (square cut).....	27	26	24	22	17
12. Shoulder (boneless) (square cut).....	55	34	31	28	22
13. Boneless veal, leg or round.....					29
14. Boneless veal, sirloin strip.....					29
15. Veal tenderloin.....					29
16. Boneless veal, regular rib roll.....					28
17. Boneless veal, shoulder clod.....					27
18. Boned, rolled and tied veal roll.....					27

(f) *Retail ceiling prices—Continued.*

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	20	19	18	16	13
2. Breast (boneless)	28	27	23	20	18
3. Flank meat	28	27	23	20	18
4. Neck (bone-in)	20	19	18	16	13
5. Neck (boneless)	28	27	28	20	18
6. Shank (bone-in) (hind and fore)	20	19	18	16	13
7. Shank and heel meat (boneless) (hind and fore)	28	27	23	20	18
8. Ground veal and patties	30	30	30	30	30
9. Neckbones					7
IX. Kidneys	29	29	29	29	29
X. Retail prices of wholesale cuts:					
1. Hindquarters	27	25	22	19	17
2. Forequarters	22	21	19	17	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
1. Loin chops	58	54	49	43	30	27	25
2. Rib chops	45	42	39	35	19	16	14
3. Leg or sirloin chops	45	42	39	35	19	16	14
4. Shoulder chops, blade or arm chops	39	36	34	30	16	14	12
XII. Roasts:							
1. Leg (whole, half or short cut)	39	36	33	29	20	18	16
2. Sirloin roast (bone-in)	45	42	39	35	19	16	14
3. Yoke, rattle or triangle (bone-in)	25	24	24	22	11	10	8
4. Yoke, rattle or triangle (boneless)	39	38	37	34	17	14	12
5. Chuck or shoulder, square cut (bone-in)	33	33	33	31	15	13	11
6. Chuck or shoulder, cross cut (bone-in)	27	26	25	24	12	10	9
7. Loin	38	54	49	43	30	27	25
8. Rib	45	42	39	35	19	16	14
9. Boneless lamb shoulder roll				34			
XIII. Stews and other cuts:							
1. Breast and flank	18	18	16	14	8	7	6
2. Neck (bone-in)	18	18	16	14	8	7	6
3. Neck (boneless)	30	30	30	30	17	17	17
4. Shank (bone-in)	18	18	16	14	8	7	6
5. Patties (ground meat)	30	30	30	30	17	17	17
6. Neckbones				5			
XIV. Kidneys	26	26	26	26	13	13	13
XV. Retail prices of wholesale cuts:							
1. Leg	33	31	29	26	18	17	15
2. Loin	33	30	25	21	15	13	11
3. Hotel rack	36	33	29	24	16	14	12
4. Yoke	21	20	19	18	9	8	7

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 3.

Zone 3 includes the following area:

Colorado, all counties.

New Mexico, all counties.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

Note 1. Ground meat. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

Note 2. Cube steak. The retailer must

not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

Note 3. Yearling lamb. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (f) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 3

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	49	45	38	33	29
T-bone.....	49	45	38	33	29
Club.....	49	45	38	33	29
Rib—10-inch cut.....	29	28	25	22	18
Rib—7-inch cut.....	32	30	28	23	19
Sirloin.....	40	38	31	26	22
Pin bone.....	40	38	31	26	22
Sirloin (boneless).....	50	47	38	32	28
Round (bone-in) (full cut).....	38	37	32	28	22
Round (boneless) (top and bottom).....	40	38	33	27	23
Round tip.....	40	38	33	27	23
Chuck blade (bone-in).....	27	25	23	20	16
Chuck arm (bone-in).....	27	25	23	20	16
Flank.....	35	35	35	35	31
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	29	28	25	22	18
Rib standing (chine bone-in, 7-inch cut).....	32	30	28	23	19
Round tip.....	40	38	33	27	23
Rump (bone-in).....	25	23	20	16	12
Rump (boneless).....	40	38	33	27	23
Chuck blade pot roast.....	27	25	23	20	16
Chuck arm pot roast.....	27	25	23	20	16
Chuck or shoulder (boneless).....	35	32	30	26	22
English cut.....	27	25	23	20	16
III. Stews and other cuts:					
Short ribs.....	17	17	16	16	12
Plate (bone-in) (fresh or cured).....	17	17	16	16	12
Plate (boneless) (fresh or cured).....	22	22	20	20	16
Brisket (bone-in) (fresh or cured).....	23	23	19	19	15
Brisket (boneless) (fresh or cured) (deckle on).....	30	30	25	25	21
Brisket (boneless) (cured) (deckle off).....	35	35	30	30	-
Flank meat.....	24	24	24	24	20
Neck (bone-in).....	23	23	19	19	15
Neck (boneless).....	28	27	24	21	17
Heel of round (boneless).....	28	26	23	19	15
Shank (bone-in) (hind and fore).....	16	16	16	16	12
Shank (boneless) (hind and fore).....	23	23	22	22	18
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.	24	24	24	24	24
V. Retail prices of wholesale cuts:					
Round beef—whole.....	24	22	19	16	12
Sirloin beef—whole.....	29	28	22	19	15
Short loin beef—whole.....	36	33	28	28	19
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	26	24	22	19	15
Regular chuck—whole.....	21	20	18	16	12
Short plate—whole.....	14	14	14	14	10
Brisket—whole.....	17	17	14	14	10
Shank—whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:					
Loin chops.....	42	38	34	29	26
Rib chops.....	37	36	33	30	23
Shoulder chops (arm and blade).....	27	26	22	19	17
Round steaks (entrecôte).....	43	40	36	31	28
Sirloin steaks or chops.....	35	33	29	26	23
VII. Roasts:					
Rump and sirloin (bone-in).....	32	30	26	23	20
Rump and sirloin (boneless).....	46	38	38	33	29
Leg.....	32	30	26	23	20
Leg—rump-off.....	32	30	26	23	20
Leg—shank-half.....	32	30	26	23	20
Leg—rump-half.....	32	30	25	23	20
Loin.....	42	38	34	29	26
Rib.....	37	36	33	30	23
Blade and arm.....	27	26	22	19	17
Round.....	43	40	36	31	28
Shoulder (bone-in) (square cut).....	26	25	23	21	16
Shoulder (boneless) (square cut).....	34	33	30	27	21
Boneless veal leg or round.....					28
Boneless veal sirloin strip.....					28
Veal tenderloin.....					28
Boneless veal regular rib roll.....					28
Boneless veal shoulder clod.....					27
Boned, rolled and tied veal roll.....					26

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 2—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	19	18	17	15	13
Breast (boneless)	27	26	22	19	17
Flank meat	27	26	22	19	17
Neck (bone-in)	19	18	17	15	13
Neck (boneless)	27	26	22	19	17
Shank (bone-in) (hind and fore)	19	18	17	15	13
Shank and heel meat (boneless) (hind and fore)	27	26	22	19	17
Ground Veal and Patties	29	29	29	29	29
Neckbones					7
IX. Kidneys	28	28	28	28	28
X. Retail prices of wholesale cuts:					
Hindquarters	26	24	21	18	16
Forequarters	21	20	18	16	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
XI. Steaks and chops:							
Loin chops	56	52	47	41	29	26	24
Rib chops	43	40	38	34	18	15	14
Leg or sirloin chops	43	40	38	34	18	15	14
Shoulder chops, blade or arm chops	38	35	33	29	15	14	12
XII. Roasts:							
Leg, (whole, half or short cut)	38	35	32	28	19	17	15
Sirloin roast (bone-in)	43	40	38	34	18	15	14
Yoke, rattle or triangle (bone-in)	24	23	23	21	11	10	8
Yoke, rattle or triangle (boneless)	38	37	36	33	16	14	12
Chuck or shoulder (square cut) (bone-in)	32	32	32	30	14	13	11
Chuck or shoulder (cross cut) (bone-in)	26	25	24	23	12	10	9
Loin	56	52	47	41	29	26	24
Rib	43	40	38	34	18	15	14
Boneless lamb shoulder roll				33			
XIII. Stews and other cuts:							
Breast and flank	17	17	15	14	8	7	6
Neck (bone-in)	17	17	15	14	8	7	6
Neck (boneless)	29	29	29	29	16	16	16
Shank (bone-in)	17	17	15	14	8	7	6
Patties (ground meat)	29	29	29	29	16	16	16
Neckbones				5			5
XIV. Kidneys	25	25	25	25	13	13	13
XV. Retail prices of wholesale cuts:							
Leg	32	30	28	25	17	16	14
Loin	32	29	24	20	14	13	11
Hotel rack	35	32	28	23	15	14	12
Yoke	20	19	18	17	9	8	7

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 3.

Zone 3 includes the following area:

Colorado, all counties
New Mexico, all counties

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground Meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in Section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or

ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube Steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.NOTE 3. *Yearling Lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(g) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 4.

[For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
L. Steaks:					
1. Porterhouse.....	53	49	42	35	31
2. T-bone.....	53	49	42	35	31
3. Club.....	53	49	42	35	31
4. Rib 10-inch cut.....	33	32	29	25	21
5. Rib 7-inch cut.....	37	34	32	27	23
6. Sirloin (bone-in).....	44	42	34	29	25
7. Pin bone.....	44	42	34	29	25
8. Sirloin (boneless).....	54	52	42	35	31
9. Round (bone-in) (full cut).....	43	40	35	29	25
10. Round (boneless) (top & bottom).....	45	42	36	30	26
11. Round tip.....	45	42	36	30	26
12. Chuck blade (bone-in).....	30	28	26	22	18
13. Chuck arm (bone-in).....	30	28	26	22	18
14. Flank.....	37	37	37	37	33
H. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut).....	33	32	29	25	21
2. Rib standing (chine bone-in, 7-inch cut).....	37	34	32	27	23
3. Round tip.....	45	42	36	30	26
4. Rump (bone-in).....	27	26	22	19	15
5. Rump (boneless).....	45	42	36	30	26
6. Chuck blade—pot roast.....	30	28	26	22	18
7. Chuck arm pot roast.....	30	28	26	22	18
8. Chuck or shoulder (boneless).....	38	36	33	29	25
9. English cut.....	30	28	26	22	18
III. Stews and other cuts:					
1. Short ribs.....	20	20	19	19	15
2. Plate (bone-in) fresh or cured.....	20	20	19	19	15
3. Plate (boneless) fresh or cured.....	25	25	23	23	19
4. Brisket (bone-in) fresh or cured.....	25	25	22	22	18
5. Brisket (boneless) fresh and cured (deckle on).....	33	33	28	28	24
6. Brisket (boneless) (cured) (deckle off).....	38	35	33	33	—
7. Flank meat.....	26	26	26	26	22
8. Neck (bone-in).....	25	25	22	22	18
9. Neck (boneless).....	32	30	27	24	20
10. Heel of round (boneless).....	31	29	25	21	17
11. Shank (bone-in) (hind and fore).....	18	18	18	18	14
12. Shank (boneless) (hind and fore).....	25	25	25	25	21
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.	26	26	26	26	26
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	25	24	21	18	14
2. Sirloin beef—whole.....	31	29	23	20	16
3. Short loin beef—whole.....	37	34	29	24	20
4. Flank beef—whole.....	15	15	14	14	10
5. Rib beef—whole.....	27	26	24	20	16
6. Regular chuck—whole.....	23	21	19	17	13
7. Short plate—whole.....	16	16	14	14	10
8. Brisket—whole.....	18	18	16	16	12
9. Shank—whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	45	42	36	31	27
2. Rib chops.....	40	39	35	32	25
3. Shoulder chops (arm and blade).....	29	27	24	21	18
4. Round steaks (cutlets).....	47	44	38	33	30
5. Sirloin steaks or chops.....	37	34	31	27	25
VII. Roasts:					
1. Rump and sirloin (bone-in).....	34	32	28	24	22
2. Rump and sirloin (boneless).....	49	46	40	35	31
3. Leg.....	34	32	28	24	22
4. Leg—rump—off.....	34	32	28	24	22
5. Leg—shank—half.....	34	32	28	24	22
6. Leg—rump—half.....	34	32	28	24	22
7. Loin.....	45	42	36	31	27
8. Rib.....	40	39	35	32	25
9. Blade and arm.....	29	27	24	21	18
10. Round.....	47	44	38	33	30
11. Shoulder (bone-in) (square cut).....	28	27	25	23	18
12. Shoulder (boneless) (square cut).....	36	35	32	29	22
13. Boneless veal leg or round.....					30
14. Boneless veal sirloin strip.....					30
15. Veal tenderloin.....					30
16. Boneless veal regular rib roll.....					30
17. Boneless veal shoulder clod.....					29
18. Boned, rolled and tied veal roll.....					28

(g) Retail ceiling prices—Continued.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	20	20	18	16	13
2. Breast (boneless)	29	27	24	21	18
3. Flank meat	29	27	24	21	18
4. Neck (bone-in)	20	20	18	16	13
5. Neck (boneless)	29	27	24	21	18
6. Shank (bone-in) (hinds and fore)	20	20	18	16	13
7. Shank and heel meat (boneless) (hind and fore)	29	27	24	21	18
8. Ground veal and patties	30	30	30	30	30
9. Neckbones					7
X. Kidneys	29	29	29	29	29
X. Retail prices of wholesale cuts:					
1. Hindquarters	27	25	22	19	17
2. Forequarters	21	20	19	17	13

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice, and good	M or commercial	R or utility and culs
XI. Steaks and chops:							
1. Loin chops	61	57	52	46	32	29	26
2. Rib chops	47	45	41	37	20	18	15
3. Leg or sirloin chops	47	45	41	37	20	18	15
4. Shoulder chops, blade or arm chops	41	38	36	32	18	15	13
XII. Roasts:							
1. Leg (whole, half or short cut)	41	38	35	31	21	19	18
2. Sirloin roast (bone-in)	47	45	41	37	20	18	15
3. Yoke, rattle or triangle (bone-in)	27	26	25	23	12	11	9
4. Yoke, rattle or triangle (boneless)	41	40	39	36	18	16	13
5. Chuck or shoulder, square cut (bone-in)	35	35	35	33	16	14	12
6. Chuck or shoulder, cross cut (bone-in)	28	27	27	25	13	11	10
7. Loin	61	57	52	46	32	29	26
8. Rib	47	45	41	37	20	18	15
9. Boneless lamb shoulder roll				36			6
XIII. Stews and other cuts:							
1. Breast and flank	20	18	17	15	8	7	6
2. Neck (bone-in)	20	18	17	15	8	7	6
3. Neck (boneless)	32	32	32	32	18	18	18
4. Shank (bone-in)	20	18	17	15	8	7	6
5. Patties (ground meat)	32	32	32	32	18	18	18
6. Neckbones				6			6
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
1. Leg	33	32	30	27	19	17	16
2. Loin	33	30	25	21	15	13	12
3. Hotel rack	37	34	29	24	16	14	12
4. Yoke	21	20	20	18	9	8	7

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 4.

Zone 4 includes the following area:

North Dakota, all counties.

South Dakota, all counties.

Minnesota, all counties.

Nebraska, all counties.

Kansas, all counties.

Oklahoma, all counties.

Texas, all counties.

Wisconsin, all that portion of Wisconsin west of and including the counties of Iron, Price, Taylor, Clark, Jackson, Monroe, Vernon, and Crawford.

Iowa, Iowa except the counties of Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines, and Lee.

Missouri, all that portion of Missouri west of and including the counties of Scotland, Knox, Shelby, Monroe, Audrain, Montgomery, Warren, Franklin, Washington, Saint Francois, Madison, Wayne, and Butler.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (g) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(h) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 4.

[For stores in groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	51	47	40	34	30
2. T-bone.....	51	47	40	34	30
3. Club.....	51	47	40	34	30
4. Rib 10-inch cut.....	30	29	26	23	19
5. Rib 7-inch cut.....	33	31	29	24	20
6. Sirloin (bone-in).....	42	40	32	27	23
7. Pin bone.....	42	40	32	27	23
8. Sirloin (boneless).....	52	49	39	33	29
9. Round (bone-in) (full cut).....	40	38	33	27	23
10. Round (boneless) (top and bottom).....	42	39	34	28	24
11. Round tip.....	42	39	34	28	24
12. Chuck blade (bone-in).....	28	26	24	21	17
13. Chuck arm (bone-in).....	28	26	24	21	17
14. Flank.....	36	36	36	36	32
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut).....	30	29	26	23	19
2. Rib standing (chine bone-in, 7-inch cut).....	33	31	29	24	20
3. Round tip.....	42	39	34	28	24
4. Rump (bone-in).....	26	24	21	17	13
5. Rump (boneless).....	42	39	34	28	24
6. Chuck blade pot roast.....	28	26	24	21	17
7. Chuck arm pot roast.....	28	26	24	21	17
8. Chuck or shoulder (boneless).....	36	33	31	27	23
9. English cut.....	28	26	24	21	17
III. Stews and other cuts:					
1. Short ribs.....	18	18	17	17	13
2. Plate (bone-in) fresh or cured.....	18	18	17	17	13
3. Plate (boneless) fresh or cured.....	23	23	21	21	17
4. Brisket (bone-in) fresh and cured.....	24	24	20	20	16
5. Brisket (boneless) fresh and cured (deckle on).....	31	31	26	26	22
6. Brisket (boneless) (cured) (deckle off).....	36	36	31	31	21
7. Flank meat.....	25	25	25	25	21
8. Neck (bone-in).....	24	24	20	20	16
9. Neck (boneless).....	29	28	25	22	18
10. Heel of round (boneless).....	29	27	24	20	16
11. Shank (bone-in) (hind and fore).....	17	17	17	17	13
12. Shank (boneless) (hind and fore).....	24	24	23	23	19
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef:					
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	25	23	20	17	13
2. Sirloin beef—whole.....	30	29	23	20	16
3. Short loin beef—whole.....	37	34	29	24	20
4. Flank beef—whole.....	14	14	14	14	10
5. Rib beef—whole.....	27	25	23	20	16
6. Regular chuck—whole.....	22	21	19	17	13
7. Short plate—whole.....	15	15	14	14	10
8. Brisket—whole.....	18	18	15	15	11
9. Shank—whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	43	40	34	29	26
2. Rib chops.....	38	36	33	30	23
3. Shoulder chops (arm and blade).....	28	26	23	20	17
4. Round steaks (outlets).....	44	41	36	31	28
5. Sirloin steaks or chops.....	35	33	29	26	23
VII. Roasts:					
1. Rump and sirloin (bone-in).....	32	30	26	23	20
2. Rump and sirloin (boneless).....	47	44	38	33	29
3. Leg.....	32	30	26	23	20
4. Leg, rump off.....	32	30	26	23	20
5. Leg, shank half.....	32	30	26	23	20
6. Leg, rump half.....	32	30	26	23	20
7. Loin.....	43	40	34	29	26
8. Rib.....	38	36	33	30	23
9. Blade and arm.....	28	26	23	20	17
10. Round.....	44	41	36	31	28
11. Shoulder (bone-in) (square cut).....	26	26	24	21	16
12. Shoulder (boneless) (square cut).....	34	33	30	27	21
13. Boneless veal leg or round.....					28
14. Boneless veal sirloin strip.....					28
15. Veal tenderloin.....					28
16. Boneless veal regular rib roll.....					28
17. Boneless veal shoulder clod.....					27
18. Boned, rolled and tied veal roll.....					26

(h) Retail ceiling prices—Continued.

[For stores in groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VIII. Stews and other cuts:					
1. Breast (bone-in)	19	18	17	15	12
2. Breast (boneless)	28	26	23	20	17
3. Flank meat	28	26	23	20	17
4. Neck (bone-in)	19	18	17	15	12
5. Neck (boneless)	28	26	23	20	17
6. Shank (bone-in) (hind and fore)	19	18	17	15	12
7. Shank and heel meat (boneless) (hind and fore)	28	26	23	20	17
8. Ground veal and patties	29	29	29	29	29
9. Neckbones					6
IX. Kidneys	28	28	28	28	28
X. Retail prices of wholesale cuts:					
1. Hindquarters	26	24	22	19	17
2. Forequarters	21	20	18	17	13

Lamb and mutton	Grades						
	Lamb			Mutton			
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound
XI. Steaks and chops:							
1. Loin chops	58	54	49	43	30	27	25
2. Rib chops	45	42	39	35	19	16	14
3. Leg or sirloin chops	45	42	39	35	19	16	14
4. Shoulder chops, blade or arm chops	39	36	34	30	16	14	12
XII. Roasts:							
1. Leg (whole, half or short cut)	39	36	33	29	20	18	16
2. Sirloin roast (bone-in)	45	42	39	35	19	16	14
3. Yoke, rattle or triangle (bone-in)	25	24	24	22	11	10	8
4. Yoke, rattle or triangle (boneless)	39	38	37	34	17	14	12
5. Chuck or shoulder, square cut (bone-in)	33	33	33	31	15	13	11
6. Chuck or shoulder, cross cut (bone-in)	27	26	25	24	12	10	9
7. Loin	58	54	49	43	30	27	25
8. Rib	45	42	35	35	19	16	14
9. Boneless lamb shoulder roll				34			
XIII. Stews and other cuts:							
1. Breast and flank	18	18	16	14	8	7	6
2. Neck (bone-in)	18	18	16	14	8	7	6
3. Neck (boneless)	30	30	30	30	17	17	17
4. Shank (bone-in)	18	18	16	14	8	7	6
5. Patties (ground meat)	30	30	30	30	17	17	17
6. Neckbones				5			5
XIV. Kidneys	26	26	26	26	13	13	13
XV. Retail prices of wholesale cuts:							
1. Leg	38	31	29	26	18	17	16
2. Loin	38	30	25	21	15	13	11
3. Hotel rack	26	33	29	24	16	14	12
4. Yoke	21	20	19	18	9	8	7

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 4.

Zone 4 includes the following area:
North Dakota, all counties.

South Dakota, all counties.
Minnesota, all counties.
Nebraska, all counties.
Kansas, all counties.
Oklahoma, all counties.

Texas, all counties.

Wisconsin, all that portion of Wisconsin west of and including the counties of Iron, Price, Taylor, Clark, Jackson, Monroe, Vernon, and Crawford.

Iowa, Iowa except the counties of Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines, and Lee.

Missouri, all that portion of Missouri west of and including the counties of Scotland, Knox, Shelby, Monroe, Audrain, Montgomery, Warren, Franklin, Washington, Saint Francois, Madison, Wayne, and Butler.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding. (c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling price for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (h) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 4

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	49	45	38	33	29
T-bone.....	49	45	38	33	29
Club.....	49	45	38	33	29
Rib—10-inch cut.....	29	28	25	22	18
Rib—7-inch cut.....	32	30	28	23	19
Sirloin.....	40	38	31	26	22
Pin bone.....	40	38	31	26	22
Sirloin (boneless).....	50	47	38	32	28
Round (bone-in) (full cut).....	38	37	32	26	22
Round (boneless) (top and bottom).....	40	38	33	27	23
Round tip.....	40	38	33	27	23
Chuck blade (bone-in).....	27	25	23	20	16
Chuck arm (bone-in).....	27	25	23	20	16
Flank.....	35	35	35	35	31
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	29	28	25	22	18
Rib standing (chine bone-in, 7-inch cut).....	32	30	28	23	19
Round tip.....	40	38	33	27	23
Rump (bone-in).....	25	23	20	16	12
Rump (boneless).....	40	38	33	27	23
Chuck blade pot roast.....	27	25	23	20	16
Chuck arm pot roast.....	27	25	23	20	16
Chuck or shoulder (boneless).....	35	32	30	26	22
English cut.....	27	25	23	20	16
III. Stews and other cuts:					
Short ribs.....	17	17	16	16	12
Plate (bone in) (fresh or cured).....	17	17	16	16	12
Plate (boneless) (fresh or cured).....	22	22	20	20	16
Brisket (bone-in) (fresh or cured).....	23	23	19	19	15
Brisket (boneless) (fresh or cured) (deckle on).....	30	30	25	25	21
Brisket (boneless) (cured) (deckle off).....	35	35	30	30	-----
Flank meat.....	24	24	24	24	20
Neck (bone-in).....	23	23	19	19	15
Neck (boneless).....	28	27	24	21	17
Heel of round (boneless).....	28	26	23	19	15
Shank (bone-in) (hind and fore).....	16	16	16	16	12
Shank (boneless) (hind and fore).....	23	23	22	22	18
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.....	24	24	24	24	24
V. Retail prices of wholesale cuts:					
Round beef—whole.....	24	22	19	16	12
Sirloin beef—whole.....	29	28	22	19	15
Short loin beef—whole.....	26	33	28	23	19
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	26	24	22	19	15
Regular chuck—whole.....	21	20	18	16	12
Short plate—whole.....	14	14	14	14	10
Brisket—whole.....	17	17	14	14	10
Shank—whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:					
Loin chops.....	41	38	33	28	25
Rib chops.....	37	35	32	29	22
Shoulder chops (arm and blade).....	27	25	22	19	16
Round steak (cutlets).....	42	39	35	30	27
Sirloin steaks or chops.....	34	32	28	25	22
VII. Roasts:					
Rump and sirloin (bone-in).....	31	29	25	22	19
Rump and sirloin (boneless).....	45	42	37	32	28
Leg.....	31	29	25	22	19
Leg—rump-off.....	31	29	25	22	19
Leg—shank-half.....	31	29	25	22	19
Leg—rump-half.....	31	29	25	22	19
Loin.....	41	38	33	28	25
Rib.....	37	35	32	29	22
Blade and arm.....	27	25	22	19	16
Round.....	42	39	35	30	27
Shoulder (bone-in) (square cut).....	25	25	23	20	15
Shoulder (boneless) (square cut).....	33	32	29	26	20
Boneless veal leg or round.....					27
Boneless veal sirloin strip.....					27
Boneless veal regular rib roll.....					27
Boneless veal shoulder clod.....					26
Boned, rolled and tied veal roll.....					25

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 4—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VIII. Stews and other cuts:					
Breast (bone-in)	18	17	16	14	12
Breast (boneless)	27	25	22	19	16
Flank meat	27	25	22	19	16
Neck (bone-in)	18	17	16	14	12
Neck (boneless)	27	25	22	19	16
Shank (bone-in) (hind and fore)	18	17	16	14	12
Shank and heel meat (boneless) (hind and fore)	27	25	22	19	16
Ground veal and patties	28	28	28	28	28
Neckbones					6
IX. Kidneys	27	27	27	27	27
X. Retail prices of wholesale cuts:					
Hindquarters	25	23	21	18	16
Forequarters	20	19	17	16	13

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culls
	Cents per pound	Cents per pound	Cents per pound				
XI. Steaks and chops:							
Loin chops	56	52	47	41	29	26	24
Rib chops	43	40	38	34	18	15	14
Leg or sirloin chops	43	40	38	34	18	15	14
Shoulder chops, blade or arm chops	38	35	33	29	15	14	12
XII. Roasts:							
Leg (whole, half or short cut)	38	35	32	28	19	17	15
Sirloin roast (bone-in)	43	40	38	34	18	15	14
Yoke, rattle or triangle (bone-in)	24	23	23	21	11	10	8
Yoke, rattle or triangle (boneless)	38	37	36	33	16	14	12
Chuck or shoulder (square cut) (bone-in)	32	32	32	30	14	13	11
Chuck or shoulder (cross cut) (bone-in)	26	25	24	23	12	10	9
Loin	56	52	47	41	29	26	24
Rib	43	40	38	34	18	15	14
Boneless lamb shoulder roll				33			
XIII. Stews and other cuts:							
Breast and flank	17	17	15	14	8	7	6
Neck (bone-in)	17	17	15	14	14	7	6
Neck (boneless)	29	29	29	29	16	16	16
Shank (bone-in)	17	17	15	14	8	7	6
Patties (ground meat)	29	29	29	29	16	16	16
Neckbones				5			5
XIV. Kidneys	25	25	25	25	13	13	13
XV. Retail prices of wholesale cuts:							
Leg	32	30	28	25	17	16	14
Loin	32	29	24	20	14	13	11
Hotel rack	35	32	28	23	15	14	12
Yoke	20	19	18	17	9	8	7

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 4.

Zone 4 includes the following area:

North Dakota, all counties.

South Dakota, all counties.

Minnesota, all counties.

Nebraska, all counties.

Kansas, all counties.

Oklahoma, all counties.

Texas, all counties.

Wisconsin, all that portion of Wisconsin west of and including the counties of Iron, Price, Taylor, Clark, Jackson, Monroe, Vernon, and Crawford, Iowa, except the counties of Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines, and Lee.

Missouri, all that portion of Missouri west of and including the counties of Scotland, Knox, Shelby, Monroe, Audrain, Montgomery, Warren, Franklin, Washington, Saint Francois, Madison, Wayne, and Butler.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (e) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 5.

[For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
L. Steaks:					
1. Porterhouse.....	53	50	42	36	32
2. T-bone.....	53	50	42	36	32
3. Club.....	53	50	42	36	32
4. Rib 10-inch cut.....	34	32	30	26	22
5. Rib 7-inch cut.....	37	35	32	27	23
6. Sirloin.....	44	42	34	29	25
7. Pin bone.....	44	42	34	29	25
8. Sirloin (boneless).....	55	52	42	36	32
9. Round (bone-in) (full cut).....	43	41	36	30	26
10. Round (boneless) (top and bottom).....	45	42	37	31	27
11. Round tip.....	45	42	37	31	27
12. Chuck blade (bone-in).....	39	28	26	23	19
13. Chuck arm (bone-in).....	30	28	26	23	19
14. Flank.....	38	38	38	38	34
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut).....	34	32	30	26	22
2. Rib standing (chine bone-in, 7-inch cut).....	37	35	32	27	23
3. Round tip.....	45	42	37	31	27
4. Rump (bone-in).....	28	26	23	19	15
5. Rump (boneless).....	45	42	37	31	27
6. Chuck blade pot roast.....	30	28	26	23	19
7. Chuck arm pot roast.....	30	28	26	23	19
8. Chuck or shoulder (boneless).....	39	36	34	30	26
9. English cut.....	30	28	26	23	19
III. Stews and other cuts:					
1. Short ribs.....	21	21	19	19	15
2. Plate (bone-in) (fresh and cured).....	21	21	19	19	15
3. Plate (boneless) (fresh and cured).....	25	25	23	23	19
4. Brisket (bone-in) (fresh and cured).....	26	26	22	22	18
5. Brisket (boneless) (fresh and cured) (deckle on).....	33	33	28	28	24
6. Brisket (boneless) (cured) (deckle off).....	38	38	33	33	28
7. Flank meat.....	27	27	27	27	23
8. Neck (bone-in).....	26	26	22	22	18
9. Neck (boneless).....	32	30	28	24	20
10. Heel of round (boneless).....	32	30	26	22	18
11. Shank (bone-in) (hind and fore).....	19	19	18	18	14
12. Shank (boneless) (hind and fore).....	26	26	25	25	21
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	27	27	27	27	27
V. Retail prices on wholesale cuts:					
1. Round beef—whole.....	25	24	21	18	14
2. Sirloin beef—whole.....	31	29	24	20	16
3. Short loin beef—whole.....	37	35	29	25	21
4. Flank beef—whole.....	15	15	15	15	11
5. Rib beef—whole.....	27	26	24	21	17
6. Regular chuck—whole.....	23	21	20	17	13
7. Short plate—whole.....	16	16	15	15	11
8. Brisket—whole.....	19	19	16	16	12
9. Shank—whole.....	14	14	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	45	42	37	32	28
2. Rib chops.....	40	39	36	33	25
3. Shoulder chops (arm and blade).....	30	28	24	21	19
4. Round steak (cutlets).....	47	44	39	34	30
5. Sirloin steaks or chops.....	37	35	31	28	25
VII. Roasts:					
1. Rump and sirloin (bone-in).....	34	32	28	25	22
2. Rump and sirloin (boneless).....	50	46	41	36	32
3. Leg.....	34	32	28	25	22
4. Leg—rump-off.....	34	32	28	25	22
5. Leg—shank half.....	34	32	28	25	22
6. Leg—rump half.....	34	32	28	25	22
7. Loin.....	45	42	37	32	28
8. Rib.....	40	39	36	32	25
9. Blade and arm.....	30	28	24	21	19
10. Round.....	47	44	39	34	30
11. Shoulder (bone-in) (square cut).....	28	28	25	23	18
12. Shoulder (boneless) (square cut).....	36	35	32	29	23
13. Boneless veal leg or round.....					31
14. Boneless veal sirloin or strip.....					31
15. Veal tenderloin.....					31
16. Boneless veal regular rib roll.....					31
17. Boneless veal shoulder chod.....					30
18. Boned, rolled and tied veal roll.....					28

(i) Retail ceiling prices—Continued.

(For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 855, effective June 21, 1943)

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	21	20	18	17	13		
2. Breast (boneless)	30	28	24	21	19		
3. Flank meat	30	28	24	21	19		
4. Neck (bone-in)	21	20	18	17	13		
5. Neck (boneless)	30	28	24	21	19		
6. Shank (bone-in) (hind and fore)	21	20	18	17	13		
7. Shank and heel meat (boneless) (hind and fore)	30	28	24	21	19		
8. Ground veal and patties	30	30	30	30	30		
9. Neckbones					7		
IX. Kidneys	30	30	30	30	30		
X. Retail prices of wholesale cuts:							
1. Hindquarters	27	25	23	20	18		
2. Forequarters	22	21	19	18	14		
Lamb and mutton	Lamb			Mutton			
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial	Grade R or utility and culls
XI. Steak and chops:							
1. Loin chops	62	58	52	46	33	30	27
2. Rib chops	48	45	41	38	21	18	16
3. Leg or sirloin chops	48	45	42	38	21	18	16
4. Shoulder chops, blade or arm chops	42	39	36	33	18	16	14
XII. Roasts:							
1. Leg (whole, half or short cut)	42	39	35	31	22	20	18
2. Sirloin roast (bone-in)	48	45	42	38	21	18	16
3. Yoke rattle or triangle (bone-in)	27	27	26	24	13	11	10
4. Yoke rattle or triangle (boneless)	42	41	40	37	19	17	14
5. Chuck or shoulder, square cut (bone-in)	36	36	36	33	17	15	13
6. Chuck or shoulder, cross cut (bone-in)	29	28	28	26	14	12	10
7. Loin	62	58	52	46	33	30	27
8. Rib	48	45	42	38	21	18	16
9. Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
1. Breast and flank	21	19	18	16	9	8	7
2. Neck (bone-in)	21	19	18	16	9	8	7
3. Neck (boneless)	33	33	33	33	19	19	19
4. Shank (bone-in)	21	19	18	16	9	8	7
5. Patties (ground meat)	33	33	33	33	19	19	19
6. Neckbone				6			6
XIV. Kidneys	28	28	28	28	15	15	15
XV. Retail prices of wholesale cuts:							
1. Leg	34	32	30	27	19	18	16
2. Loin	34	31	26	22	16	14	12
3. Hotel rack	37	34	26	25	17	15	13
4. Yoke	22	21	20	19	10	9	8

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 5.

Zone 5 includes the following area:

Michigan, all that portion of Michigan west of and including the counties of Marquette and Menominee.

Wisconsin, all that portion of Wisconsin east of and including the counties of Vilas, Oneida, Lincoln, Marathon, Wood, Juneau, Sauk, Richland, and Grant.

Iowa, the following counties of Iowa: Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines, and Lee.

Illinois, all that portion of Illinois north and west of and including the counties of Vermillion, Champaign, Douglas, Coles, Shelby, Ellington, Fayette, Bond, Madison, St. Clair, and Monroe.

Missouri, the following counties of Missouri: Clark, Lewis, Marion, Ralls, Pike, Lincoln, St. Charles, St. Louis, and Jefferson.

Indiana, the following counties of Indiana: Lake, Newton, Benton, and Warren.

The above prices are subject to the conditions contained in notes 1 to 8, inclusive.

Note 1. Ground meat. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

Note 2. Cube steak. The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

Note 3. Yearling lamb. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (1) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(j) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 5.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	51	48	41	34	30
2. T-bone.....	51	48	41	34	30
3. Club.....	51	48	41	34	30
4. Rib 10-inch cut.....	31	29	27	23	19
5. Rib 7-inch cut.....	34	32	29	25	21
6. Sirloin.....	42	40	32	27	23
7. Pin bone.....	42	40	32	27	23
8. Sirloin (boneless).....	52	50	40	34	30
9. Round (bone-in) (full cut).....	41	38	33	28	24
10. Round (boneless) (top and bottom).....	43	40	35	29	25
11. Round tip.....	43	40	35	29	25
12. Chuck blade (bone-in).....	28	26	24	21	17
13. Chuck arm (bone-in).....	28	26	24	21	17
14. Flank.....	36	36	36	36	32
II. Roasts:					
1. Rib standing (chine bone-in) (10-inch cut).....	31	29	27	23	19
2. Rib standing (chine bone-in) (7-inch cut).....	34	32	29	25	21
3. Round tip.....	43	40	35	29	25
4. Rump (bone-in).....	26	24	21	18	14
5. Rump (boneless).....	43	40	35	29	25
6. Chuck blade pot roast.....	28	26	24	21	17
7. Chuck arm pot roast.....	28	26	24	21	17
8. Chuck or shoulder (boneless).....	36	34	31	27	23
9. English cut.....	28	26	24	21	17
III. Stews and other cuts:					
1. Short ribs.....	18	18	18	18	14
2. Plate (bone-in) (fresh and cured).....	19	19	18	18	14
3. Plate (boneless) (fresh and cured).....	24	24	22	22	18
4. Brisket (bone-in) (fresh and cured).....	25	25	21	21	17
5. Brisket (boneless) (fresh and cured) (deckle on).....	32	32	27	27	23
6. Brisket (boneless), (cured) (deckle off).....	37	37	32	32	-----
7. Flank meat.....	26	26	26	26	22
8. Neck (bone-in).....	25	25	21	21	17
9. Neck (boneless).....	30	28	26	23	19
10. Heel of round (boneless).....	30	28	24	20	16
11. Shank (bone-in) (hind & fore).....	18	18	17	17	13
12. Shank (boneless) (hind & fore).....	24	24	24	24	20
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	26	26	26	26	26
V. Retail prices on wholesale cuts:					
1. Round beef—whole.....	25	24	21	18	14
2. Sirloin beef—whole.....	30	29	23	20	16
3. Short loin beef—whole.....	37	34	29	24	20
4. Flank beef—whole.....	14	14	14	14	10
5. Rib beef—whole.....	27	26	24	20	16
6. Regular chuck—whole.....	22	21	19	17	13
7. Short plate—whole.....	16	16	14	14	10
8. Brisket—whole.....	18	18	16	16	12
9. Shank—whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	43	40	35	30	26
2. Rib chops.....	38	37	34	31	24
3. Shoulder chops (arm and blade).....	28	26	23	20	18
4. Round steak (cutlets).....	45	42	37	32	28
5. Sirloin steaks or chops.....	35	33	30	26	24
VII. Roasts:					
1. Rump and sirloin (bone-in).....	32	30	27	23	21
2. Rump and sirloin (boneless).....	47	44	39	34	30
3. Leg.....	32	30	27	23	21
4. Leg—rump-off.....	32	30	27	23	21
5. Leg—shank half.....	32	30	27	23	21
6. Leg—rump half.....	32	30	27	23	21
7. Loin.....	43	40	35	30	26
8. Rib.....	38	37	34	31	24
9. Blade and arm.....	28	26	23	20	18
10. Round.....	45	42	37	32	28
11. Shoulder (bone-in) (square cut).....	27	26	24	22	17
12. Shoulder (boneless) (square cut).....	34	33	30	27	21
13. Boneless veal leg or round.....					29
14. Boneless veal sirloin or strip.....					29
15. Veal tenderloin.....					29
16. Boneless veal regular rib roll.....					29
17. Boneless veal shoulder clod.....					28
18. Boned, rolled and tied veal roll.....					27

(j) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	19	19	17	16	12		
2. Breast (boneless)	28	26	23	20	18		
3. Flank meat	28	26	23	20	18		
4. Neck (bone-in)	19	19	17	16	12		
5. Neck (boneless)	28	26	23	20	18		
6. Shank (bone-in) (hind and fore)	19	19	17	16	12		
7. Shank and heel meat (boneless) (hind and fore)	28	26	23	20	18		
8. Ground veal and patties	29	29	29	29	29		
9. Neckbones					7		
IX. Kidneys	28	28	28	28	28		
X. Retail prices of wholesale cuts:							
1. Hindquarters	27	25	22	19	17		
2. Forequarters	21	21	19	17	13		
Lamb and mutton	Lamb		Mutton				
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial	Grade R or utility and culls
XI. Steaks and chops:							
1. Loin chops	59	55	50	44	31	28	25
2. Rib chops	46	43	40	36	20	17	14
3. Leg or sirloin chops	46	43	40	36	20	17	14
4. Shoulder chops, blade or arm chops	39	37	34	31	17	15	12
XII. Roasts:							
1. Leg (whole, half or short cut)	40	37	34	30	21	19	17
2. Sirloin roast (bone-in)	46	43	40	36	20	17	14
3. Yoke rattle or triangle (bone-in)	26	25	25	23	12	10	9
4. Yoke rattle or triangle (boneless)	40	39	38	35	17	15	13
5. Chuck or shoulder, square cut (bone-in)	34	34	34	31	16	14	12
6. Chuck or shoulder, cross cut (bone-in)	27	27	26	24	13	11	10
7. Loin	59	55	50	44	31	28	25
8. Rib	46	43	40	36	20	17	14
9. Boneless lamb shoulder roast				34			
XIII. Stews and other cuts:							
1. Breast and flank	19	18	17	15	9	7	6
2. Neck (bone-in)	19	18	17	15	9	7	6
3. Neck (boneless)	31	31	31	31	18	18	18
4. Shank (bone-in)	19	18	17	15	9	7	6
5. Patties (ground meat)	31	31	31	31	18	18	18
6. Neckbones				6			6
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
1. Leg	33	32	30	27	19	17	16
2. Loin	33	30	25	21	15	14	12
3. Hotel rack	37	34	29	24	17	14	12
4. Yoke	21	21	20	19	10	8	7

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 5.

Zone 5 includes the following area:

Michigan, all that portion of Michigan west of and including the counties of Marquette and Menominee.

Wisconsin, all that portion of Wisconsin east of and including the counties of Vilas, Oneida, Lincoln, Marathon, Wood, Juneau, Sauk, Richland, and Grant.

Iowa, the following counties of Iowa: Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines, and Lee.

Illinois, all that portion of Illinois north and west of and including the counties of Vermilion, Champaign, Douglas, Coles, Shelby, Effingham, Fayette, Bond, Madison, St. Clair, and Monroe.

Missouri, the following counties of Missouri: Clark, Lewis, Marion, Ralls, Pike, Lincoln, St. Charles, St. Louis, and Jefferson.

Indiana, the following counties of Indiana: Lake, Newton, Benton, and Warren.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (j) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-18-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 13, 9 F.R. 1157, effective 2-3-44.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 5

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:	<i>Cents per pound</i>				
Porterhouse.....	49	46	39	33	29
T-bone.....	49	46	39	33	29
Club.....	49	46	39	33	29
Rib—10-inch cut.....	30	28	26	22	18
Rib—7-inch cut.....	33	31	28	24	20
Sirloin.....	40	38	31	26	22
Pin bone.....	40	38	31	26	22
Sirloin (boneless).....	50	48	38	33	29
Round (bone-in) (full cut).....	39	37	32	27	23
Round (boneless) (top and bottom).....	41	38	34	28	24
Round tip.....	41	38	34	28	24
Chuck blade (bone-in).....	27	25	23	20	16
Chuck arm (bone-in).....	27	25	23	20	16
Flank.....	35	35	35	35	31
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	30	28	26	22	18
Rib standing (chine bone-in, 7-inch cut).....	33	31	28	24	20
Round tip.....	41	38	34	28	24
Rump (bone-in).....	25	23	20	17	13
Rump (boneless).....	41	38	34	28	24
Chuck blade pot roast.....	27	25	23	20	16
Chuck arm pot roast.....	27	25	23	20	16
Chuck or shoulder (boneless).....	35	33	30	26	22
English cut.....	27	25	23	20	16
III. Stews and other cuts:					
Short ribs.....	17	17	17	17	13
Plate (bone-in) (fresh or cured).....	18	18	17	17	13
Plate (boneless) (fresh or cured).....	23	23	21	21	17
Brisket (bone-in) (fresh or cured).....	24	24	20	20	16
Brisket (boneless) (fresh or cured) (deckle on).....	31	31	26	26	22
Brisket (boneless) (cured) (deckle off).....	36	36	31	31	—
Flank meat.....	25	25	25	25	21
Neck (bone-in).....	24	24	20	20	16
Neck (boneless).....	29	27	25	22	18
Heel of round (boneless).....	29	27	23	19	15
Shank (bone-in) (hind and fore).....	17	17	16	16	12
Shank (boneless) (hind and fore).....	23	23	23	23	19
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.	25	25	25	25	25
V. Retail prices of wholesale cuts:					
Round beef—whole.....	24	23	20	17	13
Sirloin beef—whole.....	29	28	22	19	15
Short loin beef—whole.....	36	33	28	23	19
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	26	25	23	19	15
Regular chuck—whole.....	21	20	18	16	12
Short plate—whole.....	15	15	14	14	10
Brisket—whole.....	17	17	15	15	11
Shank—whole.....	13	13	13	13	9

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:	<i>Cents per pound</i>				
Loin chops.....	41	38	34	29	25
Rib chops.....	37	36	33	30	23
Shoulder chops (arm and blade).....	27	25	22	19	17
Round steak (cutlets).....	43	40	36	31	27
Sirloin steaks or chops.....	34	32	29	25	23
VII. Roasts:					
Rump and sirloin (bone-in).....	31	29	26	22	20
Rump and sirloin (boneless).....	45	42	38	33	29
Leg.....	31	29	26	22	20
Leg—rump-off.....	31	29	26	22	20
Leg—shank-half.....	31	29	26	22	20
Leg—rump-half.....	31	29	26	22	20
Loin.....	41	38	34	29	25
Rib.....	37	36	33	30	23
Blade and arm.....	27	25	22	19	17
Round.....	48	40	36	31	27
Shoulder (bone-in) (square cut).....	26	25	23	21	16
Shoulder (boneless) (square cut).....	33	32	29	26	20
Boneless veal leg or round.....					28
Boneless veal sirloin strip.....					28
Veal tenderloin.....					28
Boneless veal regular rib roll.....					28
Boneless veal shoulder clod.....					27
Boned, rolled and tied veal roll.....					28

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 5—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	18	18	16	15	12
Breast (boneless)	27	25	22	19	17
Flank meat	27	25	22	19	17
Neck (bone-in)	18	18	16	15	12
Neck (boneless)	27	25	22	19	17
Shank (bone-in) (hind and fore)	18	18	16	15	12
Shank and heel meat (boneless) (hind and fore)	27	25	22	19	17
Ground veal and patties	28	28	28	28	28
Neckbones					7
IX. Kidneys	27	27	27	27	27
X. Retail prices of wholesale cuts:					
Hindquarters	26	24	21	18	16
Forequarters	20	20	18	16	13

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
XI. Steaks and chops:							
Loin chops	57	53	48	42	30	27	24
Rib chops	44	41	38	35	19	16	14
Leg or sirloin chops	44	41	38	35	19	16	14
Shoulder chops, blade or arm chops	38	36	33	30	16	14	12
XII. Roasts:							
Leg (whole, half, or short cut)	38	36	33	29	20	18	16
Sirloin roast (bone-in)	44	41	38	35	19	16	14
Yoke, rattle or triangle (bone-in)	25	24	24	22	12	10	9
Yoke, rattle or triangle (boneless)	38	38	37	34	16	14	13
Chuck or shoulder (square cut) (bone-in)	38	33	33	30	15	14	12
Chuck or shoulder (cross cut) (bone-in)	26	26	25	28	13	11	10
Loin	57	53	48	42	30	27	24
Rib	44	41	38	35	19	16	14
Boneless lamb shoulder roll					33		
XIII. Stews and other cuts:							
Breast and flank	18	17	16	14	9	7	6
Neck (bone-in)	18	17	16	14	9	7	6
Neck (boneless)	30	30	30	30	17	17	17
Shank (bone-in)	18	17	16	14	9	7	6
Patties (ground meat)	30	30	30	30	17	17	17
Neckbones					6		6
XIV. Kidneys	26	26	26	26	14	14	14
XV. Retail prices of wholesale cuts:							
Leg	32	31	29	26	18	16	15
Loin	32	29	24	20	14	14	12
Hotel rack	36	33	28	23	16	14	12
Yoke	20	20	19	18	10	8	7

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 5

Zone 5 includes the following area:

Michigan, all that portion of Michigan west of and including the counties of Marquette and Menominee.

Wisconsin, all that portion of Wisconsin east of and including the counties of Vilas, Oneida, Lincoln, Marathon, Wood, Juneau, Sauk, Richland, and Grant.

Iowa, the following counties of Iowa: Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines, and Lee.

Illinois, all that portion of Illinois north and west of and including the counties of Vermillion, Champaign, Douglas, Coles, Shelby, Effingham, Fayette, Bond, Madison, St. Clair, and Monroe.

Missouri, the following counties of Missouri: Clark, Lewis, Marion, Ralls, Pike, Lincoln, St. Charles, St. Louis, and Jefferson.

Indiana, the following counties of Indiana: Lake, Newton, Benton, and Warren.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in Section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell

such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(k) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 6.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	54	50	43	36	32
2. T-bone.....	54	50	43	36	32
3. Club.....	54	50	43	36	32
4. Rib-10-inch cut.....	34	32	30	26	22
5. Rib-7-inch cut.....	37	35	32	28	24
6. Sirloin.....	45	43	34	29	25
7. Pin bone.....	45	43	34	29	25
8. Sirloin (boneless).....	56	53	43	36	32
9. Round (bone-in) (full cut).....	44	41	36	30	26
10. Round (boneless top and bottom).....	46	43	37	31	27
11. Round tip.....	46	43	37	31	27
12. Chuck blade (bone-in).....	31	29	26	23	19
13. Chuck arm (bone-in).....	31	29	26	23	19
14. Flank.....	39	39	38	38	34
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch cut).....	34	32	30	26	22
2. Rib standing (chine bone-in, 7-inch cut).....	37	35	32	28	24
3. Round tip.....	46	43	37	31	27
4. Rump (bone-in).....	28	27	23	19	15
5. Rump (boneless).....	46	43	37	31	27
6. Chuck blade pot roast.....	31	29	26	23	19
7. Chuck arm pot roast.....	31	29	26	23	19
8. Chuck or shoulder (boneless).....	39	37	34	30	26
9. English cut.....	31	29	26	23	19
III. Stews and other cuts:					
1. Short ribs.....	21	21	19	19	15
2. Plate (bone-in) (fresh or cured).....	21	21	19	19	15
3. Plate (boneless) (fresh or cured).....	26	26	24	24	20
4. Brisket (bone-in) (fresh or cured).....	26	26	22	22	18
5. Brisket (boneless) (fresh and cured) (deckle on).....	34	34	29	29	25
6. Brisket (boneless) (cured) (deckle off).....	39	39	34	34	-
7. Flank meat.....	28	28	27	27	23
8. Neck (bone-in).....	26	26	22	22	18
9. Neck (boneless).....	33	31	28	25	21
10. Heel of round (boneless).....	32	30	26	22	18
11. Shank (bone-in) (hind and fore).....	19	19	19	19	15
12. Shank (boneless) (hind and fore).....	26	26	26	26	22
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	28	28	28	28	28
V. Retail prices of wholesale cuts:					
1. Round beef, whole.....	26	24	21	18	14
2. Sirloin beef, whole.....	31	30	24	26	16
3. Short loin beef, whole.....	38	35	30	25	21
4. Flank beef, whole.....	15	15	15	15	11
5. Rib beef, whole.....	28	26	24	21	17
6. Regular chuck, whole.....	23	22	20	18	14
7. Short plate, whole.....	16	16	15	15	11
8. Brisket, whole.....	19	19	16	16	12
9. Shank, whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	46	43	37	32	28
2. Rib chops.....	40	39	36	33	26
3. Shoulder chops (arm and blade).....	30	28	25	22	19
4. Round steak (cutlets).....	48	44	39	34	31
5. Sirloin steaks or chops.....	38	36	32	28	26
VII. Roasts:					
1. Rump and sirloin (bone-in).....	35	32	29	25	23
2. Rump and sirloin (boneless).....	50	47	42	36	32
3. Leg.....	35	32	29	26	23
4. Leg—rump off.....	35	32	29	25	23
5. Leg—shank half.....	35	32	29	25	23
6. Leg—rump half.....	35	32	29	25	23
7. Loin.....	46	43	37	32	28
8. Rib.....	40	39	36	33	26
9. Blade and arm.....	30	28	25	22	19
10. Round.....	48	44	39	34	31
11. Shoulder (bone-in) (square cut).....	29	28	26	23	18
12. Shoulder (boneless) (square cut).....	37	35	33	30	23
13. Boneless veal, leg or round.....					31
14. Boneless veal sirloin strip.....					31
15. Veal tenderloin.....					31
16. Boneless veal regular rib roll.....					31
17. Boneless veal shoulder chop.....					30
18. Boned, rolled and tied veal roll.....					29

(k) Retail ceiling prices—Continued.

[For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	21	20	19	17	14
2. Breast (boneless)	30	28	25	22	19
3. Flank meat	30	28	25	22	19
4. Neck (bone-in)	21	20	19	17	14
5. Neck (boneless)	30	28	25	22	19
6. Shank (bone-in) (hind and fore)	21	20	19	17	14
7. Shank and heel meat (boneless) (hind and fore)	30	28	25	22	19
8. Ground veal and patties	31	31	31	31	31
9. Neckbones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
1. Hindquarters	27	26	23	20	18
2. Forequarters	22	21	20	18	14
Lamb and mutton	Lamb		Mutton		
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good
					Grade M or commercial
					Grade R or utility and culs
XI. Steaks and chops:					
1. Loin chops	62	58	53	47	33
2. Rib chops	49	46	42	38	22
3. Leg or sirloin chops	49	46	42	38	22
4. Shoulder chops, blade or arm chops	42	40	37	33	19
XII. Roasts:					
1. Leg (whole, half or short cuts)	42	40	36	32	23
2. Sirloin roast (bone-in)	49	46	42	38	22
3. Yoke rattle or triangle (bone-in)	28	27	26	24	13
4. Yoke rattle or triangle (boneless)	43	41	40	37	19
5. Chuck or shoulder, square cut (bone-in)	36	36	36	34	17
6. Chuck or shoulder, cross cut (bone-in)	29	29	28	26	14
7. Loin	62	58	53	47	33
8. Rib	49	46	42	38	22
9. Boneless lamb shoulder roll				37	
XIII. Stews and other cuts:					
1. Breast and flank	21	20	18	17	10
2. Neck (bone-in)	21	20	18	17	10
3. Neck (boneless)	33	33	33	33	19
4. Shank (bone-in)	21	20	18	17	10
5. Patties (ground meat)	33	33	33	33	19
6. Neck bones				7	7
XIV. Kidneys	28	28	28	28	15
XV. Retail prices of wholesale cuts:					
1. Leg	34	32	30	28	20
2. Loin	34	31	26	22	16
3. Hotel rack	38	35	30	25	17
4. Yoke	22	21	21	19	10

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 6.

Zone 6 includes the following area:

Michigan, the following counties of Michigan: Alger, Delta, Schoolcraft, Luce, Mackinac, Chippewa, and Berrien.

Indiana, all counties except Lake, Newton, Benton, and Warren.

Illinois, all that portion of Illinois east and south of and including the counties of Edgar, Clark, Cumberland, Jasper, Clay, Marion, Clinton, Washington, and Randolph.

Missouri, the following counties of Missouri: Saint Genevieve, Perry, Bollinger, Cape Girardeau, Stoddard, Scott, New Madrid, Mississippi, Dunklin, and Pemiscot.

Kentucky, all that portion of Kentucky

west and north of and including the counties of Carroll, Henry, Shelby, Anderson, Washington, Marion, Larue, Hardin, Grayson, Ohio, Muhlenberg, and Todd.

Tennessee, the following counties of Tennessee: Lake, Obion, Weakley, Henry, Stewart, Dyer, Montgomery, Gibson, Crockett, Carroll, Benton, and Houston.

Arkansas, all counties.

Louisiana, all that portion of Louisiana west of the Mississippi River from the northeast point of East Carroll Parish to the northeast point the Pointe Coupee Parish and west of and including the Parishes of Avoyelles, Saint Landry, Saint Martin, and Iberia.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (k) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) *Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 6.*

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 356, effective June 21, 1943]

	Beef	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
		Cents per pound				
I. Steaks:						
1. Porterhouse		52	48	41	34	30
2. T-bone		52	48	41	34	30
3. Club		52	48	41	34	30
4. Rib 10 inch cut		31	29	27	24	20
5. Rib 7 inch cut		34	32	29	25	21
6. Sirloin		43	41	33	28	24
7. Pin Bone		43	41	33	28	24
8. Sirloin (boneless)		53	50	40	34	30
9. Round (bone-in) (full cut)		41	39	34	28	24
10. Round (boneless top & bottom)		43	40	35	29	25
11. Round tip		43	40	35	29	25
12. Chuck blade (bone-in)		28	27	24	22	18
13. Chuck arm (bone-in)		28	27	24	22	18
14. Flank		37	37	37	37	33
II. Roasts:						
1. Ribstanding (chine bone in 10-inch cut)		31	29	27	24	20
2. Ribstanding (chine bone in 7-inch cut)		34	32	29	25	21
3. Round tip		43	40	35	29	25
4. Rump (bone-in)		26	25	22	18	14
5. Rump (boneless)		43	40	35	29	25
6. Chuck blade pot roast		28	27	24	22	18
7. Chuck arm pot roast		26	27	24	22	18
8. Chuck or shoulder (boneless)		37	34	32	28	24
9. English cut		28	27	24	22	18
III. Stews and other cuts:						
1. Short ribs		20	20	18	18	14
2. Plata (bone-in) fresh or cured		20	20	18	18	14
3. Plate (boneless) fresh or cured		24	24	22	22	18
4. Brisket (bone-in) fresh or cured		25	25	21	21	17
5. Brisket (boneless) (fresh and cured) (deckle on)		32	32	27	27	23
6. Brisket (boneless) (cured) (deckle off)		37	37	32	32	22
7. Flank meat		26	26	26	26	22
8. Neck (bone-in)		25	25	21	21	17
9. Neck (boneless)		30	28	26	23	19
10. Heel of round (boneless)		30	28	25	21	17
11. Shank (bone-in) (hind and fore)		18	18	18	18	14
12. Shank (boneless) (hind and fore)		25	25	24	24	20
13. Soup bone		3	3	3	3	3
14. Suet		5	5	5	5	5
IV. Ground beef.						
V. Retail prices of wholesale cuts:		26	26	26	26	26
1. Round beef—whole		25	24	21	18	14
2. Sirloin beef—whole		31	29	24	20	16
3. Short loin beef—whole		37	34	29	25	21
4. Flank beef—whole		15	15	14	14	10
5. Rib beef—whole		27	26	24	21	17
6. Regular chuck beef—whole		23	21	20	17	13
7. Short plate—whole		16	16	15	15	11
8. Brisket—whole		18	18	16	16	12
9. Shank—whole		14	14	13	13	9

	Veal	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cull
		Cents per pound				
VI. Steaks and chops:						
1. Loin chops		44	40	35	30	27
2. Rib chops		38	37	34	31	24
3. Shoulder chops (arm and blade)		28	27	23	20	18
4. Round steak (cutlets)		45	42	37	32	29
5. Sirloin steaks or chops		36	34	30	27	24
VII. Roasts:						
1. Rump and sirloin (bone-in)		33	31	27	24	21
2. Rump and sirloin (boneless)		48	40	39	34	30
3. Leg		33	31	27	24	21
4. Leg—rump off		33	31	27	24	21
5. Leg—shank half		33	31	27	24	21
6. Leg—rump half		33	31	27	24	21
7. Loin		44	40	35	30	27
8. Rib		38	37	34	31	24
9. Blade and arm		28	27	23	20	18
10. Round		45	42	37	33	29
11. Shoulder (bone-in) (square cut)		27	26	24	22	17
12. Shoulder (boneless) (square cut)		35	34	31	28	22
13. Boneless veal, leg or round						29
14. Boneless veal sirloin strip						29
15. Veal tenderloin						29
16. Boneless veal regular rib roll						29
17. Boneless veal shoulder chop						28
18. Boned, rolled and tied veal roll						27

(1) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	20	19	18	16	13		
2. Breast (boneless)	28	27	23	20	18		
3. Flank meat	28	27	23	20	18		
4. Neck (bone-in)	20	19	18	16	13		
5. Neck (boneless)	28	27	23	20	18		
6. Shank (bone-in) (hind and fore)	20	19	18	16	13		
7. Shank and heel meat (boneless) (hind and fore)	28	27	23	20	18		
8. Ground veal and patties	30	30	30	30	30		
9. Neckbones					7		
IX. Kidneys	29	29	29	29	29		
X. Retail prices of wholesale cuts:							
1. Hindquarters	27	25	22	19	17		
2. Forequarters	22	21	19	17	14		
Lamb and mutton	Lamb		Mutton				
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good		
					Grade M or commercial		
					Grade R or utility and culs		
XI. Steaks and chops:							
1. Loin chops	59	55	50	44	31	28	26
2. Rib chops	46	43	40	36	20	17	15
3. Leg or sirloin chops	46	43	40	36	20	17	15
4. Shoulder chops, blade or arm chops	40	38	35	32	18	15	13
XII. Roasts:							
1. Leg (whole, half or short cut)	40	38	34	30	21	19	18
2. Sirloin roast (bone-in)	45	43	40	36	20	17	15
3. Yoke rattle or triangle (bone-in)	26	26	25	23	12	11	9
4. Yoke rattle or triangle (boneless)	40	39	38	35	18	16	13
5. Chuck or shoulder, square cut (bone-in)	35	34	34	32	16	14	12
6. Chuck or shoulder, cross cut (bone-in)	28	27	27	25	13	11	10
7. Loin	59	55	50	44	31	28	26
8. Rib	46	43	40	36	20	17	15
9. Boneless lamb shoulder roll				35			
XIII. Stews and other cuts:							
1. Breast and flank	20	19	17	16	9	8	7
2. Neck (bone-in)	20	19	17	16	9	8	7
3. Neck (boneless)	31	31	31	31	18	18	18
4. Shank (bone-in)	20	19	17	16	9	8	7
5. Patties (ground meat)	31	31	31	31	18	18	18
6. Neckbones				6			6
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
1. Leg	33	32	30	27	19	18	16
2. Loin	34	31	25	21	16	14	12
3. Hotel rack	37	34	29	25	17	15	13
4. Yoke	21	21	20	19	10	9	8

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 6.

Zone 6 includes the following area:

Michigan, the following counties of Michigan: Alger, Delta, Schoolcraft, Luce, Mackinac, Chippewa, and Berrien.

Indiana, all counties except Lake, Newton, Benton, and Warren.

Illinois, all that portion of Illinois east and south of and including the counties of Edgar, Clark, Cumberland, Jasper, Clay, Marion, Clinton, Washington, and Randolph.

Missouri, the following counties of Missouri: Saint Genevieve, Perry, Bollinger, Cape Girardeau, Stoddard, Scott, New Madrid, Mississippi, Dunklin, and Pemiscot.

Kentucky, all that portion of Kentucky

west and north of and including the counties of Carroll, Henry, Shelby, Anderson, Washington, Marion, Larue, Hardin, Grayson, Ohio, Muhlenberg, and Todd.

Tennessee, the following counties of Tennessee: Lake, Obion, Weakley, Henry, Stewart, Dyer, Montgomery, Gibson, Crockett, Carroll, Benton, and Houston.

Arkansas, all counties.

Louisiana, all that portion of Louisiana west of the Mississippi River from the northeast point of East Carroll Parish to the northeast point of Pointe Coupee Parish and west of and including the Parishes of Avoyelles, Saint Landry, Saint Martin, and Iberia. The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat*. (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak*. The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb*. The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (1) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 6

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:	<i>Cents per pound</i>				
Porterhouse.....	50	46	39	33	29
T-Bone.....	50	46	39	33	29
Club.....	56	46	39	33	29
Rib—10-inch cut.....	30	28	26	23	19
Rib—7-inch cut.....	33	31	28	24	20
Sirloin.....	41	39	32	27	23
Pin bone.....	41	29	32	27	23
Sirloin (boneless).....	51	48	38	33	29
Round (bone-in) (full cut).....	39	38	33	27	23
Round (boneless) (top and bottom).....	41	38	34	28	24
Round tip.....	41	38	34	28	24
Chuck blade (bone-in).....	27	26	23	21	17
Chuck arm (bone-in).....	27	26	23	21	17
Flank.....	36	36	36	36	32
II. Roasts:					
Rib standing (chime bone-in, 10-inch cut).....	30	28	26	23	19
Rib standing (chime bone-in, 7-inch cut).....	33	31	28	24	20
Round tip.....	41	38	34	28	24
Rump (bone-in).....	25	24	21	17	13
Rump (boneless).....	41	38	34	28	24
Chuck blade pot roast.....	27	26	23	21	17
Chuck arm pot roast.....	27	26	23	21	17
Chuck or shoulder (boneless).....	36	33	31	27	23
English cut.....	27	26	23	21	17
III. Stews and other cuts:					
Short ribs.....	19	19	17	17	13
Plate (bone-in) (fresh or cured).....	19	19	17	17	13
Plate (boneless) (fresh or cured).....	23	23	21	21	17
Brisket (bone-in) (fresh or cured).....	24	24	20	20	16
Brisket (boneless) (fresh or cured) (deckle on).....	31	31	26	26	22
Brisket (boneless) (cured) (deckle off).....	36	36	31	31	-----
Flank meat.....	25	25	25	25	21
Neck (bone-in).....	24	24	20	20	16
Neck (boneless).....	29	27	26	22	18
Heel of round (boneless).....	29	27	24	20	16
Shank (bone-in) (hind and fore).....	17	17	17	17	13
Shank (boneless) (hind and fore).....	24	24	23	23	19
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.....	25	25	25	25	25
V. Retail prices of wholesale cuts:					
Round beef—whole.....	24	23	20	17	13
Sirloin beef—whole.....	30	28	23	19	15
Short loin beef—whole.....	36	33	28	24	20
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	26	25	23	20	16
Regular chuck—whole.....	22	20	19	16	12
Short plate—whole.....	15	15	14	14	10
Brisket—whole.....	17	17	15	15	11
Shank—whole.....	14	14	13	13	9

Veal*	Grades				
	AA or choice	A or good	B or com-mercial	C or utility	D or cull
VI. Steaks and chops:	<i>Cents per pound</i>				
Loin chops.....	42	38	34	29	26
Rib chops.....	37	36	33	30	23
Shoulder chops (arm and blade).....	27	26	22	19	17
Round steak (cutlets).....	43	40	36	31	28
Sirloin steaks or chops.....	35	33	29	26	23
VII. Roasts:					
Rump and sirloin (bone-in).....	32	30	26	23	20
Rump and sirloin (boneless).....	46	38	38	33	29
Leg.....	32	30	26	23	20
Leg—rump-off.....	32	30	26	23	20
Leg—shank-half.....	32	30	26	23	20
Leg—rump-half.....	32	30	26	23	20
Loin.....	42	38	34	29	26
Rib.....	37	36	33	30	23
Blade and arm.....	27	26	22	19	17
Round.....	43	40	36	31	28
Shoulder (bone-in) (square cut).....	26	25	23	21	16
Shoulder (boneless) (square cut).....	34	33	30	27	21
Boneless veal leg or round.....					28
Boneless veal sirloin strip.....					28
Veal tenderloin.....					28
Boneless veal regular rib roll.....					28
Boneless veal shoulder clod.....					27
Boned, rolled and tied veal roll.....					26

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 6—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	19	18	17	15	13
Breast (boneless)	27	26	22	19	17
Flank meat	27	26	22	19	17
Neck (bone-in)	19	18	17	15	13
Neck (boneless)	27	26	22	19	17
Shank (bone-in) (hind and fore)	19	18	17	15	13
Shank and heel meat (boneless) (hind and fore)	27	26	22	19	17
Ground veal and patties	29	20	29	29	29
Neckbones					7
IX. Kidneys	28	28	28	28	28
X. Retail prices of wholesale cuts:					
Hindquarters	26	24	21	18	16
Forequarters	21	20	18	16	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime choice, and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
Loin chops	57	53	48	42	30	27	25
Rib chops	44	41	38	35	19	16	14
Leg or sirloin chops	44	41	38	35	19	16	14
Shoulder chops, blade or arm chops	38	37	34	31	17	14	13
XII. Roasts:							
Leg (whole, half of short cut)	38	37	33	29	20	18	17
Sirloin roast (bone-in)	44	41	38	35	19	16	14
Yoke, rattle or triangle (bone-in)	25	25	24	22	12	11	9
Yoke, rattle or triangle (boneless)	38	38	37	34	17	15	13
Chuck or shoulder (square cut) (bone-in)	24	33	33	31	15	14	12
Chuck or shoulder (cross cut) (bone-in)	27	26	26	24	13	11	10
Loin	57	53	48	42	30	27	25
Rib	44	41	38	35	19	16	14
Boneless lamb shoulder roll				34			
XIII. Stews and other cuts:							
Breast and flank	19	18	16	15	9	8	7
Neck (bone-in)	19	18	16	15	9	8	7
Neck (boneless)	30	30	30	30	17	17	17
Shank (bone-in)	19	18	16	15	9	8	7
Patties (ground meat)	30	30	30	30	17	17	17
Neckbones				6			6
XIV. Kidneys	26	26	26	26	14	14	14
XV. Retail prices of wholesale cuts:							
Leg	32	31	29	26	18	17	15
Loin	33	30	24	20	15	14	12
Hotel rack	36	33	28	24	16	14	13
Yoke	20	20	19	18	10	9	8

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 6

Zone 6 includes the following area:

Michigan, the following counties of Michigan: Alger, Delta, Schoolcraft, Luce, Mackinac, Chippewa, and Berrien.

Indiana, all counties except Lake, Newton, Benton, and Warren.

Illinois, all that portion of Illinois east and south of and including the Counties of Edgar, Clark, Cumberland, Jasper, Clay, Marion, Clinton, Washington, and Randolph.

Missouri, the following counties of Missouri: Saint Genevieve, Perry, Bolinger, Cape Girardeau, Stoddard, Scott, New Madrid, Mississippi, Dunklin, and Pemiscot.

Kentucky, all that portion of Kentucky west and north of and including the Counties of Carroll, Henry, Shelby, Anderson, Washington, Marion, Larue, Hardin, Grayson, Ohio, Muhlenberg, and Todd.

Tennessee, the following Counties of Tennessee: Lake, Obion, Weakley, Henry, Stewart, Dyer, Montgomery, Gibson, Crockett, Carroll, Benton, and Houston.

Arkansas, all counties.

Louisiana, all that portion of Louisiana west of the Mississippi River from the northeast point of East Carroll Parish to the northeast point of the Pointe Coupee Parish and west of and including the Parishes of Avoyelles, Saint Landry, Saint Martin, and Iberia.

Above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in Section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

FEDERAL REGISTER, Thursday, May 25, 1944

(m) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 7.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
1. Porterhouse.....	54	51	43	37	33
2. T-Bone.....	54	51	43	37	33
3. Club.....	54	51	43	37	33
4. Rib—10-inch cut.....	34	33	30	26	22
5. Rib—7-inch cut.....	38	36	33	28	24
6. Sirloin.....	45	43	35	30	26
7. Pin bone.....	45	43	35	30	26
8. Sirloin (boneless).....	56	53	43	37	33
9. Round (bone-in) (full cut).....	44	42	36	31	27
10. Round (boneless) (top and bottom).....	46	43	38	32	28
11. Round tip.....	46	43	38	32	28
12. Chuck blade (bone-in).....	31	29	27	24	20
13. Chuck arm (bone-in).....	31	29	27	24	20
14. Flank.....	39	39	39	39	35
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch).....	34	33	30	26	22
2. Rib standing (chine bone-in, 7-inch).....	38	36	33	28	24
3. Round tip.....	46	43	38	32	28
4. Rump (bone-in).....	29	27	24	20	16
5. Rump (boneless).....	46	43	38	32	28
6. Chuck blade pot roast.....	31	29	27	24	20
7. Chuck arm pot roast.....	31	29	27	24	20
8. Chuck or shoulder (boneless).....	40	37	35	31	27
9. English cut.....	31	29	27	24	20
III. Stews and other cuts:					
1. Short ribs.....	21	21	20	20	16
2. Plate (bone-in) fresh and cured.....	21	21	20	20	16
3. Plate (boneless) fresh and cured.....	26	26	24	24	20
4. Brisket (bone-in) fresh and cured.....	26	26	23	23	19
5. Brisket (boneless) fresh and cured (deckle on).....	34	34	29	29	25
6. Brisket (boneless) (cured) (deckle off).....	39	39	34	34	—
7. Flank meat.....	28	28	28	28	24
8. Neck (bone-in).....	26	26	23	23	19
9. Neck (boneless).....	33	31	29	25	21
10. Heel of round (boneless).....	33	31	27	23	19
11. Shank (bone-in) (hind and fore).....	20	20	19	19	15
12. Shank (boneless) (hind and fore).....	27	27	27	27	23
13. Sop bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	28	28	28	28	28
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	25	22	18	14
2. Sirloin beef—whole.....	31	30	24	21	17
3. Short loin beef—whole.....	38	35	30	25	21
4. Flank beef—whole.....	15	15	15	15	11
5. Rib beef—whole.....	28	27	25	24	17
6. Regular chuck—whole.....	23	22	20	18	14
7. Short plate—whole.....	17	17	15	15	11
8. Brisket—whole.....	19	19	16	16	12
9. Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VI. Steaks and chops:					
1. Loin chops.....	47	43	38	33	29
2. Rib chops.....	41	40	37	33	26
3. Shoulder chops (arm and blade).....	30	29	25	22	20
4. Round steak (cutlets).....	48	45	40	35	31
5. Sirloin steaks or chops.....	38	36	32	29	26
VII. Roasts:					
1. Rump and sirloin (bone-in).....	35	33	29	26	23
2. Rump and sirloin (boneless).....	51	47	42	37	33
3. Leg.....	35	33	29	26	23
4. Leg—rump-off.....	35	33	29	26	23
5. Leg—shank-half.....	35	33	29	26	23
6. Leg—rump-half.....	35	33	29	26	23
7. Loin.....	47	43	38	33	29
8. Rib.....	41	40	37	33	26
9. Blade and arm.....	30	29	25	22	20
10. Round.....	48	45	40	35	31
11. Shoulder (bone-in) (square cut).....	29	28	26	24	19
12. Shoulder (boneless) (square cut).....	37	36	33	30	24
13. Boneless veal leg or round.....					31
14. Boneless veal sirloin or strip.....					31
15. Veal tenderloin.....					31
16. Boneless veal regular rib roll.....					31
17. Boneless veal shoulder clod.....					30
18. Boned, rolled and tied veal roll.....					29

(m) Retail ceiling prices—Continued.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VIII. Stews and other cuts:					
1. Breast (bone-in)	21	21	19	18	14
2. Breast (boneless)	30	29	25	22	20
3. Flank meat	30	29	25	22	20
4. Neck (bone-in)	21	21	19	18	14
5. Neck (boneless)	30	29	25	22	20
6. Shank (bone-in) (hind and fore)	21	21	19	18	14
7. Shank and heel meat (boneless) (hind and fore)	30	29	25	22	20
8. Ground veal and patties	31	31	31	31	31
9. Neck bones					8
IX. Kidneys	31	31	31	31	31
X. Retail prices of wholesale cuts:					
1. Hindquarters	28	26	28	20	18
2. Forequarters	22	22	20	18	15

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culls
	Cents per pound	Cents per pound	Cents per pound				
XI. Steaks and chops:							
1. Loin chops	62	59	53	47	33	31	28
2. Rib chops	49	46	43	39	22	19	16
3. Leg or sirloin chops	49	46	43	39	22	19	16
4. Shoulder chops, blade or arm chops	42	40	37	34	19	17	14
XII. Roasts:							
1. Leg (whole, half or short cut)	42	40	36	32	23	21	19
2. Sirloin roast (bone-in)	49	46	43	39	22	19	16
3. Yoke rattle or triangle (bone-in)	28	27	27	25	14	12	11
4. Yoke rattle or triangle (boneless)	43	42	41	38	20	17	15
5. Chuck or shoulder (square cut) (bone-in)	37	37	36	34	18	16	14
6. Chuck or shoulder (crosscut) (bone-in)	30	29	26	27	14	13	11
7. Loin	62	59	53	47	33	31	28
8. Rib	49	46	43	39	22	19	16
9. Boneless lamb shoulder roll				37			
XIII. Stews and other cuts:							
1. Breast and flank	22	20	19	17	10	9	8
2. Neck (bone-in)	22	20	19	17	10	9	8
3. Neck (boneless)	34	34	34	34	20	20	20
4. Shank (bone-in)	22	20	19	17	10	9	8
5. Patties (ground meat)	34	34	34	34	20	20	20
6. Neckbones				7			7
XIV. Kidneys	29	29	29	29	16	16	16
XV. Retail prices of wholesale cuts:							
1. Leg	34	33	31	28	20	18	17
2. Loin	34	31	26	22	16	15	13
3. Hotel rack	38	35	30	25	18	16	13
4. Yoke	22	22	21	20	11	9	8

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 7.

Zone 7 includes the following area:

Michigan, the lower peninsula of Michigan except Berrien County, but including the islands of Michigan lying in Lake Michigan and Lake Huron.

Ohio, all counties.

New York, the following counties of New York: Niagara, Erie, Chautauqua, and Cattaraugus.

Pennsylvania, all that portion of Pennsylvania west of and including the counties of Warren, Forest, Clarion, Armstrong, Westmoreland, and Fayette.

West Virginia, all that portion of West Virginia west of and including the counties of Hancock, Brooke, Ohio, Marshall, Wetzel, Doddridge, Gilmer, Calhoun, Roane, Kanawha, Boone, Logan, and Mingo.

Kentucky, all that portion of Kentucky east of and including the counties of Boone, Gal-

latin, Owen, Franklin, Woodford, Mercer, Boyle, Casey, Taylor, Green, Hart, Edmonson, Butler, and Logan.

Tennessee, all that portion of Tennessee west of and including the counties of Campbell, Scott, Fentress, Overton, Putnam, White, Warren, Grundy, and Marion; but excluding the counties of Lake, Obion, Weakley, Henry, Stewart, Montgomery, Dyer, Gibson, Crockett, Carroll, Benton, and Houston.

Alabama, all that portion of Alabama north and west of and including the counties of Jackson, Madison, Morgan, Cullman, Walker, Fayette, and Lamar.

Mississippi, all that portion of Mississippi north of and including the counties of Lowndes, Oktibbeha, Choctaw, Attala, Madison, Yazoo, and Issaquena.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (m) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 13, 9 F.R. 1157, effective 2-3-44.]

FEDERAL REGISTER, Thursday, May 25, 1944

(n) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 7.

[For stores in groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	52	49	41	35	31
2. T-bone.....	52	49	41	35	31
3. Club.....	52	49	41	35	31
4. Rib—10-inch cut.....	32	30	28	24	20
5. Rib—7-inch cut.....	34	32	30	25	21
6. Sirloin.....	43	41	33	28	24
7. Pin bone.....	43	41	33	28	24
8. Sirloin (boneless).....	53	51	41	35	31
9. Round (bone-in) (full cut).....	42	39	34	29	25
10. Round (boneless) (top and bottom).....	43	41	36	30	26
11. Round tip.....	43	41	36	30	26
12. Chuck blade (bone-in).....	29	27	25	22	18
13. Chuck arm (bone-in).....	29	27	25	22	18
14. Flank.....	37	37	37	37	33
II. Roasts:					
1. Rib standing (chine bone-in, 10-inch).....	32	30	28	24	20
2. Rib standing (chine bone-in, 7-inch).....	34	32	30	25	21
3. Round tip.....	43	41	36	30	26
4. Rump (bone-in).....	27	25	22	18	14
5. Rump (boneless).....	43	41	36	30	26
6. Chuck blade pot roast.....	29	27	25	22	18
7. Chuck arm pot roast.....	29	27	25	22	18
8. Chuck or shoulder (boneless).....	37	35	32	28	24
9. English cut.....	29	27	25	22	18
III. Stews and other cuts:					
1. Short ribs.....	20	20	18	18	14
2. Plate (bone-in) fresh and cured.....	20	20	19	19	15
3. Plate (boneless) fresh and cured.....	25	25	23	23	19
4. Brisket (bone-in) fresh and cured.....	25	25	22	22	18
5. Brisket (boneless) fresh and cured (deckle on).....	33	33	28	28	24
6. Brisket (boneless) (cured) (deckle off).....	38	38	33	33	—
7. Flank meat.....	27	27	27	27	23
8. Neck (bone-in).....	25	25	22	22	18
9. Neck (boneless).....	31	29	26	23	19
10. Heel of round (boneless).....	31	29	25	21	17
11. Shank (bone-in) (hind and fore).....	19	19	18	18	14
12. Shank (boneless) (hind and fore).....	25	25	25	25	21
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	27	27	27	27	27
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	24	21	18	14
2. Sirloin beef—whole.....	31	30	24	20	16
3. Short loin beef—whole.....	37	35	30	25	21
4. Flank beef—whole.....	15	15	15	15	11
5. Rib beef—whole.....	28	26	24	21	17
6. Regular chuck—whole.....	23	22	20	18	14
7. Short plate—whole.....	16	16	15	15	11
8. Brisket—whole.....	19	19	16	16	12
9. Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cul
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	44	41	36	31	27
2. Rib chops.....	39	38	35	31	25
3. Shoulder chops (arm and blade).....	29	27	24	21	19
4. Round steak (cutelets).....	46	43	38	33	29
5. Sirloin steaks or chops.....	37	34	31	27	25
VII. Roasts:					
1. Rump and sirloin (bone-in).....	34	31	28	24	22
2. Rump and sirloin (boneless).....	48	45	40	35	31
3. Leg.....	34	31	28	24	22
4. Leg—rump-off.....	34	31	28	24	22
5. Leg—shank-half.....	34	31	28	24	22
6. Leg—rump-half.....	34	31	28	24	22
7. Loin.....	44	41	36	31	27
8. Rib.....	39	38	35	31	25
9. Blade and arm.....	29	27	24	21	19
10. Round.....	46	43	38	33	29
11. Shoulder (bone-in) (square cut).....	28	27	25	22	18
12. Shoulder (boneless) (square cut).....	35	34	31	28	22
13. Boneless veal leg or round.....					30
14. Boneless veal sirloin or strip.....					30
15. Veal tenderloin.....					30
16. Boneless veal regular rib roll.....					30
17. Boneless veal shoulder cloc.....					29
18. Boned, rolled and tied veal roll.....					27

(n) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or culls
VIII. Stews and other cuts:					
1. Breast (bone-in)	20	20	18	17	13
2. Breast (boneless)	29	27	24	21	19
3. Flank meat	29	27	24	21	19
4. Neck (bone-in)	20	20	18	17	13
5. Neck (boneless)	29	27	24	21	19
6. Shank (bone-in) (hind and fore)	20	20	18	17	13
7. Shank & heel meat (boneless) (hind & fore)	29	27	24	21	19
8. Ground veal & patties	30	30	30	30	30
9. Neck bones					7
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
1. Hindquarters	27	26	23	20	18
2. Forequarters	22	21	20	18	14
Lamb and mutton	Grades				
Lamb and mutton	Lamb		Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good
XI. Steaks and chops:					
1. Loin chops	59	56	51	45	31
2. Rib chops	46	44	41	37	20
3. Leg or sirloin chops	46	44	41	37	20
4. Shoulder chops, blade or arm chops	40	38	35	32	18
XII. Roasts:					
1. Leg (whole, half or short cut)	40	38	34	31	22
2. Sirloin roast (bone-in)	46	44	41	37	20
3. Yoke rattle or triangle (bone-in)	27	26	25	23	13
4. Yoke rattle or triangle (boneless)	41	39	38	36	18
5. Chuck or shoulder, (square cut) (bone-in)	35	34	34	32	16
6. Chuck or shoulder, (cross cut) (bone-in)	28	27	27	25	13
7. Loin	59	56	51	45	31
8. Rib	46	44	41	37	20
9. Boneless lamb shoulder roll					18
XIII. Stews and other cuts:					
1. Breast and flank	20	19	18	16	9
2. Neck (bone-in)	20	19	18	16	9
3. Neck (boneless)	31	31	31	31	18
4. Shank (bone-in)	20	19	18	15	9
5. Patties (ground meat)	31	31	31	31	18
6. Neckbones					6
XIV. Kidneys	28	28	28	28	15
XV. Retail prices of wholesale cuts:					
1. Leg	34	32	30	27	19
2. Loin	34	31	26	22	16
3. Hotel Rack	37	35	30	25	17
4. Yoke	22	21	21	19	10

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 7.

Zone 7 includes the following area:

Michigan, the lower peninsula of Michigan except Berrien County, but including the islands of Michigan lying in Lake Michigan and Lake Huron.

Ohio, all counties.

New York, the following counties of New

York: Niagara, Erie, Chautauqua, and Cattaraugus.

Pennsylvania, all that portion of Pennsylvania west of and including the counties of Warren, Forest, Clarion, Armstrong, Westmoreland, and Fayette.

West Virginia, all that portion of West Virginia west of and including the counties of Hancock, Brooke, Ohio, Marshall, Wetzel, Doddridge, Gilmer, Calhoun, Roane, Kanawha, Boone, Logan, and Mingo.

Kentucky, all that portion of Kentucky east of and including the counties of Boone, Gallatin, Owen, Franklin, Woodford, Mercer, Boyle, Casey, Taylor, Green, Hart, Edmonson, Butler, and Logan.

Tennessee, all that portion of Tennessee west of and including the counties of Campbell, Scott, Fentress, Overton, Putnam, White, Warren, Grundy, and Marion; but excluding the counties of Lake, Obion, Weakley, Henry, Stewart, Montgomery, Dyer, Gibson, Crockett, Carroll, Benton, and Houston.

Alabama, all that portion of Alabama north and west of and including the counties of Jackson, Madison, Morgan, Cullman, Walker, Fayette, and Lamar.

Mississippi, all that portion of Mississippi north of and including the counties of Lowndes, Oktibbeha, Choctaw, Attala, Madison, Yazoo, and Issaquena.

The above prices are subject to the conditions contained in notes 1 to 8, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cuts of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (n) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 6

[For stores in Groups 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	50	47	39	34	30
T-bone.....	50	47	39	34	30
Club.....	50	47	39	34	30
Rib—10-inch cut.....	31	29	27	23	19
Rib—7-inch cut.....	33	31	29	24	20
Sirloin.....	41	39	32	27	23
Pin bone.....	41	39	32	27	23
Sirloin (boneless).....	51	49	39	34	30
Round (bone-in) (full cut).....	40	38	33	28	24
Round (boneless) (top and bottom).....	41	39	35	29	25
Round tip.....	41	39	35	29	25
Chuck blade (bone-in).....	28	26	24	21	17
Chuck arm (bone-in).....	28	26	24	21	17
Flank.....	36	36	36	36	32
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	31	29	27	23	19
Rib standing (chine bone-in, 7-inch cut).....	33	31	29	24	20
Round tip.....	41	39	35	29	25
Rump (bone-in).....	26	24	21	17	13
Rump (boneless).....	41	39	35	29	25
Chuck blade pot roast.....	28	26	24	21	17
Chuck arm pot roast.....	28	26	24	21	17
Chuck or shoulder (boneless).....	36	34	31	27	23
English cut.....	28	26	24	21	17
III. Stews and other cuts:					
Short ribs.....	19	19	17	17	13
Plate (bone-in) (fresh or cured).....	19	19	18	18	14
Plate (boneless) (fresh or cured).....	24	24	22	22	18
Brisket (bone-in) (fresh or cured).....	24	24	21	21	17
Brisket (boneless) (fresh or cured) (deckle on).....	32	32	27	27	23
Brisket (boneless) (cured) (deckle off).....	37	37	32	32	26
Flank meat.....	26	26	26	26	22
Neck (bone-in).....	24	24	21	21	17
Neck (boneless).....	30	28	25	22	18
Heel of round (boneless).....	30	28	24	20	16
Shank (bone-in) (hind and fore).....	18	18	17	17	13
Shank (boneless) (hind and fore).....	24	24	24	24	20
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef					
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	23	20	17	13
Sirloin beef—whole.....	30	29	23	19	15
Short loin beef—whole.....	36	34	29	24	20
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	27	25	23	20	16
Regular chuck—whole.....	22	21	19	17	13
Short plate—whole.....	15	15	14	14	10
Brisket—whole.....	18	18	15	15	11
Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:					
Loin chops.....	42	39	35	30	26
Rib chops.....	38	37	34	30	24
Shoulder chops (arm and blade).....	28	26	23	20	18
Round steak (cutlets).....	44	41	37	32	28
Sirloin steaks or chops.....	36	33	30	26	24
VII. Roasts:					
Rump and sirloin (bone-in).....	23	30	27	23	21
Rump and sirloin (boneless).....	46	43	38	34	30
Leg.....	33	30	27	23	21
Leg—rump-off.....	38	30	27	23	21
Leg—shank-half.....	33	30	27	23	21
Leg—rump-half.....	35	30	27	23	21
Loin.....	42	39	35	30	26
Rib.....	35	37	34	30	24
Blade and arm.....	26	26	23	20	18
Round.....	44	41	37	32	28
Shoulder (bone-in) (square cut).....	27	26	24	21	17
Shoulder (boneless) (square cut).....	34	33	30	27	21
Boneless veal leg or round.....					20
Boneless veal sirloin strip.....					20
Veal tenderloin.....					20
Boneless veal regular rib roll.....					20
Boneless veal shoulder clod.....					20
Boned, rolled and tied veal roll.....					20

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(1) *Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 7—Continued*

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	19	19	17	16	13
Breast (boneless)	28	26	23	20	18
Flank meat	28	26	23	20	18
Neck (bone-in)	19	19	17	16	13
Neck (boneless)	28	26	23	20	18
Shank (bone-in) (hind and fore)	19	19	17	16	13
Shank and heel meat (boneless) (hind and fore)	28	26	23	20	18
Ground veal and patties	29	29	29	29	29
Neckbones					7
IX. Kidneys	29	29	29	29	29
X. Retail prices of wholesale cuts:					
Hindquarters	26	25	22	19	17
Forequarters	21	20	19	17	14
Lamb and mutton	Grades				
	Lamb				Mutton
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good
					M or commercial
					R or utility and culs
XI. Steaks and chops:					
Loin chops	57	54	49	43	30
Rib chops	44	42	39	36	19
Leg or sirloin chops	44	42	39	36	19
Shoulder chops, blade or arm chops	38	37	34	31	17
XII. Roasts:					
Leg (whole, half, or short cut)	38	37	33	30	21
Sirloin roast (bone-in)	44	42	39	36	19
Yoke, rattle or triangle (bone-in)	26	25	24	22	13
Yoke, rattle or triangle (boneless)	39	38	37	35	17
Chuck or shoulder (square cut)					15
(bone-in)	34	33	33	31	15
Chuck or shoulder (cross cut)					14
Loin	27	26	26	24	13
Rib	57	54	49	43	30
Boneless lamb shoulder roll	44	42	39	36	19
					17
XIII. Stews and other cuts:					
Breast and flank	19	18	17	15	9
Neck (bone-in)	19	18	17	15	9
Neck (boneless)	30	30	30	30	17
Shank (bone-in)	19	18	17	14	9
Patties (ground meat)	30	30	30	30	17
Neckbones					6
XIV. Kidneys	27	27	27	27	14
XV. Retail prices of wholesale cuts:					
Leg	33	31	29	26	18
Loin	33	30	25	21	15
Hotel rack	36	34	29	24	16
Yoke	21	20	20	18	10
					9
					8

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 7

Zone 7 includes the following area:

Michigan, the Lower Peninsula of Michigan except Berrien County, but including the islands of Michigan lying in Lake Michigan and Lake Huron, Ohio, all counties.

New York, the following counties of New York: Niagara, Erie, Chautauqua, and Cattaraugus.

Pennsylvania, all that portion of Pennsylvania west of and including the counties of Warren, Forest, Clarion, Armstrong, Westmoreland, and Fayette.

West Virginia, all that portion of West Virginia west of and including the counties of Hancock, Brooke, Ohio, Marshall, Wetzel, Doddridge, Gilmer, Calhoun, Roane, Kanawha, Boone, Logan, and Mingo.

Kentucky, all that portion of Kentucky east of and including the counties of Boone, Gallatin, Owen, Franklin, Woodford, Mercer, Boyle, Casey, Taylor, Green, Hart, Edmonson, Butler, and Logan.

Tennessee, all that portion of Tennessee west of and including the counties of Campbell, Scott, Fentress, Overton, Putnam, White, Warren, Grundy, and Marion; but excluding the counties of Lake, Obion, Weakley, Henry, Stewart, Montgomery, Dyer, Gibson, Crockett, Carroll, Benton, and Houston.

Alabama, all that portion of Alabama north and west of and including the counties of Jackson, Madison, Morgan, Cullman, Walker, Fayette, and Lamar.

Mississippi, all that portion of Mississippi north of and including the counties of Lowndes, Oktibbeha, Choctaw, Attala, Madison, Yazoo, and Issaquena.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell any retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(o) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 8 North.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

	Beef	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
		Cents per pound				
I. Steaks:						
1. Porterhouse.....	65	51	44	37	33	33
2. T-bone.....	55	51	44	37	33	33
3. Club.....	55	51	44	37	33	33
4. Rib—10-inch cut.....	35	33	31	27	23	23
5. Rib—7-inch cut.....	38	36	33	29	25	25
6. Sirloin (bone-in).....	46	44	35	30	26	26
7. Pin bone.....	46	44	35	30	26	26
8. Sirloin (boneless).....	57	54	44	37	33	33
9. Round (bone-in) (full cut).....	46	42	37	31	27	27
10. Round (boneless) (top and bottom).....	47	44	38	32	28	28
11. Round tip.....	47	44	38	32	28	28
12. Chuck blade (bone-in).....	31	30	27	24	20	20
13. Chuck arm (bone-in).....	31	30	27	24	20	20
14. Flank.....	40	40	39	39	35	35
II. Roasts:						
1. Rib standing (chine bone-in, 10-inch cut).....	35	33	31	27	23	23
2. Rib standing (chine bone-in, 7-inch cut).....	38	36	33	29	25	25
3. Round tip.....	47	44	38	32	28	28
4. Rump (bone-in).....	29	27	24	20	16	16
5. Rump (boneless).....	47	44	38	32	28	28
6. Chuck blade pot roast.....	31	30	27	24	20	20
7. Chuck arm pot roast.....	31	30	27	24	20	20
8. Chuck or shoulder (boneless).....	40	38	35	31	27	27
9. English cut.....	31	30	27	24	20	20
III. Stews and other cuts:						
1. Short ribs.....	22	22	20	20	16	16
2. Plate (bone-in) (fresh and cured).....	22	22	20	20	16	16
3. Plate (boneless) (fresh and cured).....	27	27	25	25	21	21
4. Brisket (bone-in) (fresh and cured).....	27	27	23	23	19	19
5. Brisket (boneless) (fresh and cured) (deckle off).....	35	35	30	30	26	26
6. Brisket (boneless) (cured) (deckle off).....	40	40	35	35	—	—
7. Flank meat.....	29	29	28	28	24	24
8. Neck (bone-in).....	27	27	23	23	19	19
9. Neck (boneless).....	33	31	29	26	22	22
10. Heel of round (boneless).....	33	31	27	23	19	19
11. Shank (bone-in) (hind and fore).....	20	20	20	20	16	16
12. Shank (boneless) (hind and fore).....	27	27	27	27	23	23
13. Soup bone.....	3	3	3	3	3	3
14. Suet.....	5	5	5	5	5	5
IV. Ground beef.....	29	29	29	29	29	29
V. Retail prices of wholesale cuts:						
1. Round beef—whole.....	26	25	22	19	15	15
2. Sirloin beef—whole.....	32	30	24	21	17	17
3. Shortloin beef—whole.....	38	36	30	26	22	22
4. Flank beef—whole.....	16	16	15	15	11	11
5. Rib beef—whole.....	28	27	25	22	18	18
6. Regular chuck—whole.....	24	22	20	18	14	14
7. Short plate—whole.....	17	17	16	16	12	12
8. Brisket—whole.....	19	19	17	17	13	13
9. Shank—whole.....	15	15	14	14	10	10

	Veal	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cull
		Cents per pound				
VI. Steaks and chops:						
1. Loin chops.....	47	44	39	33	30	30
2. Rib chops.....	41	40	37	34	27	27
3. Shoulder chops (arm and blade).....	31	29	26	23	20	20
4. Round steak (cutlets).....	49	46	41	36	32	32
5. Sirloin steaks or chops.....	39	37	33	29	27	27
VII. Roasts:						
1. Rump and sirloin (bone-in).....	36	34	30	26	24	24
2. Rump and sirloin (boneless).....	51	48	43	37	34	34
3. Leg.....	36	34	30	26	24	24
4. Leg—rump-off.....	36	34	30	26	24	24
5. Leg—shank-half.....	36	34	30	26	24	24
6. Leg—rump-half.....	36	34	30	26	24	24
7. Loin.....	47	44	39	33	30	30
8. Rib.....	41	40	37	34	27	27
9. Blade and arm.....	31	29	26	23	20	20
10. Round.....	49	46	41	36	32	32
11. Shoulder (bone-in) (square cut).....	30	29	27	24	19	19
12. Shoulder (boneless) (square cut).....	38	37	34	31	24	24
13. Boneless veal leg or round.....						32
14. Boneless veal sirloin strip.....						32
15. Veal tenderloin.....						32
16. Boneless veal regular rib roll.....						31
17. Boneless veal shoulder clod.....						29
18. Boned, rolled and tied veal roll.....						

(o) *Retail ceiling prices—Continued.*

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	22	21	20	18	15
2. Breast (boneless)	31	29	26	23	20
3. Flank meat	31	29	26	23	20
4. Neck (bone-in)	22	21	20	18	15
5. Neck (boneless)	31	29	26	23	20
6. Shank (bone-in) (hind and fore)	22	21	20	18	15
7. Shank and heel meat (boneless) (hind and fore)	31	29	26	23	20
8. Ground veal and patties	32	32	32	32	32
9. Neck bones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
1. Hindquarters	28	26	24	21	19
2. Forequarters	23	22	20	19	15
Lamb and mutton	Lamb		Mutton		
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good
					Grade M or commercial
					Grade R or utility and culls
XI. Steaks and chops:					
1. Loin chops	63	60	54	48	34
2. Rib chops	50	47	44	40	32
3. Leg or sirloin chops	50	47	44	40	20
4. Shoulder chops, blade or arm chops	43	41	38	35	20
XII. Roasts:					
1. Leg (whole, half or short cut)	43	41	37	33	24
2. Sirloin roast (bone-in)	50	47	44	40	23
3. Yoke, rattle or triangle (bone-in)	29	28	28	26	14
4. Yoke, rattle or triangle (boneless)	44	43	41	39	21
5. Chuck or shoulder, square cut (bone-in)	37	37	37	35	18
6. Chuck or shoulder, cross-cut (bone-in)	30	30	29	27	15
7. Loin	63	60	54	48	34
8. Rib	50	47	44	40	23
9. Boneless lamb shoulder roll				38	20
XIII. Stews and other cuts:					
1. Breast and flank	22	21	19	18	11
2. Neck (bone-in)	22	21	19	18	11
3. Neck (boneless)	34	34	34	34	20
4. Shank (bone-in)	22	21	19	18	11
5. Patties (ground meat)	34	34	34	34	20
6. Neck bones				8	8
XIV. Kidneys	30	30	30	30	17
XV. Retail prices of wholesale cuts:					
1. Leg	35	33	31	28	20
2. Loin	35	32	27	23	17
3. Hotel rack	38	36	31	26	18
4. Yoke	23	22	22	20	11

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 8—North.

Zone 8—North includes the following area:

New York, all that portion of New York west of and including the counties of Oswego, Oneida, Madison, Chenango, and Broome; but excluding the counties of Niagara, Erie, Cattaraugus, and Chautauqua.

Pennsylvania, the following counties of Pennsylvania: McKean, Potter, Elk, Cameron, Clinton, Jefferson, Clearfield, Center, Indiana, Cambria, Blair, Huntingdon, Somerset, Bedford, and Fulton.

Maryland, the following counties of Maryland: Garrett and Allegany.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulations, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (o) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(p) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 8 North.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

	Beef	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound					
I. Steaks:						
1. Porterhouse	53	49	42	35	31	
2. T-bone	53	49	42	35	31	
3. Club	53	49	42	35	31	
4. Rib-10-inch-cut	32	30	28	24	20	
5. Rib-7-inch cut	35	33	30	26	22	
6. Sirloin (bone-in)	43	41	34	29	25	
7. Pin bone	43	41	34	29	25	
8. Sirloin (boneless)	54	51	41	35	31	
9. Round (bone-in) (full cut)	42	39	35	29	25	
10. Round (boneless) (top and bottom)	44	41	36	30	26	
11. Round tip	44	41	36	30	26	
12. Chuck blade (bone-in)	29	27	25	22	18	
13. Chuck arm (bone-in)	29	27	25	22	18	
14. Flank	38	38	38	38	34	
II. Roasts:						
1. Rib standing (chine bone-in, 10-inch cut)	32	30	28	24	20	
2. Rib standing (chine bone-in, 7-inch cut)	35	33	30	26	22	
3. Round tip	44	41	36	30	26	
4. Rump (bone-in)	27	26	22	19	15	
5. Rump (boneless)	44	41	36	30	26	
6. Chuck blade pot roast	29	27	25	22	18	
7. Chuck arm pot roast	29	27	25	22	18	
8. Chuck or shoulder (boneless)	38	35	33	29	25	
9. English cut	29	27	25	22	18	
III. Stews and other cuts:						
1. Short ribs	21	21	19	19	15	
2. Plate (bone-in) (fresh and cured)	21	21	19	19	15	
3. Plate (boneless) (fresh and cured)	25	25	23	23	19	
4. Brisket (bone-in) (fresh and cured)	26	26	22	22	18	
5. Brisket (boneless) (fresh and cured) (deckle on)	33	33	28	28	24	
6. Brisket (boneless) (cured) (deckle off)	38	38	33	33	28	
7. Flank meat	28	28	27	27	23	
8. Neck (bone-in)	26	26	22	22	18	
9. Neck (boneless)	31	29	27	24	20	
10. Heel of round (boneless)	31	29	26	22	18	
11. Shank (bone-in) (hind and fore)	19	19	19	19	15	
12. Shank (boneless) (hind and fore)	26	26	26	26	22	
13. Soup bone	3	3	3	3	3	
14. Suet	5	5	5	5	5	
IV. Ground beef	28	28	28	28	28	
V. Retail prices of wholesale cuts:						
1. Round beef—whole	26	24	22	18	14	
2. Sirloin beef—whole	31	30	24	21	17	
3. Short loin beef—whole	38	35	30	25	21	
4. Flank beef—whole	15	15	15	14	10	
5. Rib beef—whole	28	26	24	21	17	
6. Regular chuck—whole	23	22	20	18	14	
7. Short plate—whole	16	16	15	15	11	
8. Brisket—whole	19	19	16	16	12	
9. Shank—whole	14	14	14	14	10	

	Veal	Grades				
		AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound					
VI. Steaks and chops:						
1. Loin chops	45	42	37	31	28	
2. Rib chops	39	38	35	32	25	
3. Shoulder chops (arm and blade)	29	28	24	21	19	
4. Round steak (cutlets)	46	43	38	34	30	
5. Sirloin steaks or chops	37	35	32	28	26	
VII. Roasts:						
1. Rump and sirloin (bone-in)	34	32	29	25	23	
2. Rump and sirloin (boneless)	49	46	40	35	32	
3. Leg	34	32	29	25	23	
4. Leg—rump-off	34	32	29	25	23	
5. Leg—shank-half	34	32	29	25	23	
6. Leg—rump-half	34	32	29	25	23	
7. Loin	45	42	37	31	28	
8. Rib	39	38	35	32	25	
9. Blade and arm	29	28	24	21	19	
10. Round	46	43	38	34	30	
11. Shoulder (bone-in) (square cut)	28	27	25	23	18	
12. Shoulder (boneless) (square cut)	36	35	32	29	26	
13. Boneless veal leg or round					30	
14. Boneless veal sirloin strip					30	
15. Veal tenderloin					30	
16. Boneless veal regular rib roll					30	
17. Boneless veal shoulder clod					29	
18. Boned, rolled, and tied veal roll					28	

(p) *Retail ceiling prices—Continued.*

[For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 2, 1943]

Veal—Continued	Grades					
	AA or choice	A or good	B or commercial	C or utility	D or cull	
VIII. Stews and other cuts:						
1. Breast (bone-in)	21	20	19	17	14	
2. Breast (boneless)	29	28	24	21	19	
3. Flank meat	29	28	24	21	19	
4. Neck (bone-in)	21	20	19	17	14	
5. Neck (boneless)	29	28	24	21	19	
6. Shank (bone-in)	21	20	19	17	14	
7. Shank and heel meat (boneless) (hind and fore)	29	28	24	21	19	
8. Ground veal and patties	31	31	31	31	31	
9. Neck bones					8	
IX. Kidneys	30	30	30	30	30	
X. Retail prices of wholesale cuts:						
1. Hindquarters	28	26	23	20	18	
2. Forequarters	22	22	20	18	15	
Lamb and mutton	Lamb		Mutton			
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	
					Grade M or commercial	
					Grade R or utility and culs	
XI. Steaks and chops:						
1. Loin chops	60	57	51	46	32	30
2. Rib chops	47	45	41	38	21	19
3. Leg or sirloin chops	47	45	41	38	21	19
4. Shoulder chops, blade or arm chops	41	39	36	33	19	16
XII. Roasts:						
1. Leg (whole, half or short cut)	41	39	35	31	22	21
2. Sirloin roast (bone-in)	47	45	41	38	21	19
3. Yoke rattle or triangle (bone-in)	27	27	26	24	13	12
4. Yoke rattle or triangle (boneless)	41	40	39	37	19	17
5. Chuck or shoulder, square cut (bone-in)	36	35	35	33	17	15
6. Chuck or shoulder, cross cut (bone-in)	29	28	28	26	14	13
7. Loin	60	57	51	46	32	30
8. Rib	47	45	41	38	21	19
9. Boneless lamb shoulder roll				36		16
XIII. Stews and other cuts:						
1. Breast and flank	21	20	18	17	10	9
2. Neck (bone-in)	21	20	18	17	10	9
3. Neck (boneless)	32	32	32	32	19	19
4. Shank (bone-in)	21	20	18	17	10	9
5. Patties (ground meat)	32	32	32	32	19	19
6. Neck bones				7		7
XIV. Kidneys	28	28	28	28	15	15
XV. Retail prices of wholesale cuts:						
1. Leg	34	33	31	28	20	19
2. Loin	35	31	26	22	16	15
3. Hotel rack	38	35	30	25	18	16
4. Yoke	22	22	21	20	11	10

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 8—North.

Zone 8—North includes the following area:

New York, all that portion of New York west of and including the counties of Oswego, Oneida, Madison, Chenango, and Broome; but excluding the counties of Niagara, Erie, Cattaraugus, and Chautauqua.

Pennsylvania, the following counties of Pennsylvania: McKean, Potter, Elk, Cameron, Clinton, Jefferson, Clearfield, Center, Indiana, Cambria, Blair, Huntingdon, Somerset, Bedford, and Fulton.

Maryland, the following counties of Maryland:

Garrett and Allegany.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grade at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (p) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 13, 9 F.R. 1157, effective 2-3-44.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal and mutton—fresh, cured and frozen—Zone 8 North

[For stores in Groups 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
Porterhouse.....	51	47	40	34	30
T-Bone.....	51	47	40	34	30
Club.....	51	47	40	34	30
Rib—10-inch cut.....	31	29	27	25	19
Rib—7-inch cut.....	34	32	29	25	21
Sirloin.....	41	39	33	28	24
Pin bone.....	41	39	33	28	24
Sirloin (boneless).....	52	49	39	34	30
Round (bone-in) (full cut).....	40	38	34	28	24
Round (boneless) (top and bottom).....	42	39	35	29	25
Round tip.....	42	39	35	29	25
Chuck blade (bone-in).....	28	26	24	21	17
Chuck arm (bone-in).....	28	26	24	21	17
Flank.....	37	37	37	37	33
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	31	29	27	23	19
Rib standing (chine bone-in, 7-inch cut).....	34	32	29	25	21
Round tip.....	42	39	35	29	25
Rump (bone-in).....	26	25	21	18	14
Rump (boneless).....	42	39	35	29	25
Chuck blade pot roast.....	28	26	24	21	17
Chuck arm pot roast.....	28	26	24	21	17
Chuck or shoulder (boneless).....	37	34	32	28	24
English cut.....	25	26	24	21	17
III. Stews and other cuts:					
Short ribs.....	20	20	18	18	14
Plate (bone-in) (fresh or cured).....	20	20	18	18	14
Plate (boneless) (fresh or cured).....	24	24	22	22	18
Brisket (bone-in) (fresh or cured).....	25	25	21	21	17
Brisket (boneless) (fresh or cured) (deckle on).....	32	32	27	27	23
Brisket (boneless) (cured) (deckle off).....	37	37	32	32	27
Flank meat.....	27	27	26	26	22
Neck (bone-in).....	25	25	21	21	17
Neck (boneless).....	30	28	26	23	19
Heel of round (boneless).....	30	28	25	21	17
Shank (bone-in) (hind and fore).....	18	18	18	18	14
Shank (boneless) (hind and fore).....	25	25	25	25	21
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.....	27	27	27	27	27
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	23	21	17	13
Sirloin beef—whole.....	30	29	23	20	16
Short loin beef—whole.....	37	34	29	24	20
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	27	25	23	20	16
Regular chuck—whole.....	22	21	19	17	13
Short plate—whole.....	15	15	14	14	10
Brisket—whole.....	18	18	15	15	11
Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VI. Steaks and chops:					
Loin chops.....	43	40	36	30	27
Rib chops.....	38	37	34	31	24
Shoulder chops (arm and blade).....	28	27	23	20	18
Round steak (cutlets).....	44	41	37	33	29
Sirloin steaks or chops.....	36	34	31	27	25
VII. Roasts:					
Rump and sirloin (bone-in).....	33	31	28	24	22
Rump and sirloin (boneless).....	47	44	38	34	31
Leg.....	33	31	28	24	22
Leg—rump-off.....	33	31	28	24	22
Leg—shank-half.....	33	31	28	24	22
Leg—rump-half.....	33	31	28	24	22
Loin.....	43	40	36	30	27
Rib.....	38	37	34	31	24
Blade and arm.....	28	27	23	20	18
Round.....	44	41	37	33	29
Shoulder (bone-in) (square cut).....	27	26	24	22	17
Shoulder (boneless) (square cut).....	35	34	31	28	22
Boneless veal leg or round.....					20
Boneless veal sirloin strip.....					29
Veal tenderloin.....					29
Boneless veal regular rib roll.....					29
Boneless veal shoulder clod.....					28
Boned, rolled and tied veal roll.....					27

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 8 North—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:	<i>Cents per pound</i>				
Breast (bone-in)	20	19	18	16	14
Breast (boneless)	28	27	23	20	18
Flank meat	28	27	23	20	18
Neck (bone-in)	20	19	18	16	14
Neck (boneless)	28	27	23	20	18
Shank (bone-in) (hind and fore)	20	19	18	16	14
Shank and heel meat (boneless) (hind and fore)	28	27	23	20	18
Ground veal and patties	30	30	30	30	30
Neckbones					8
IX. Kidneys	29	29	29	29	29
X. Retail prices of wholesale cuts:					
Hindquarters	27	25	22	19	17
Forequarters	21	21	19	17	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culs
XI. Steaks and chops:	<i>Cents per pound</i>	<i>Cents per pound</i>	<i>Cents per pound</i>				
Loin chops	58	55	49	44	31	29	26
Rib chops	45	43	39	37	20	18	15
Leg or sirloin chops	45	43	39	37	20	18	15
Shoulder chops, blade or arm chops	39	38	35	32	18	15	14
XII. Roasts:							
Leg (whole, half or short cut)	39	38	34	30	21	20	18
Sirloin roast (bone-in)	45	43	39	37	20	18	15
Yoke, rattle or triangle (bone-in)	26	26	25	23	13	12	10
Yoke, rattle or triangle (boneless)	39	38	38	36	18	16	14
Chuck or shoulder (square cut) (bone-in)	35	34	34	32	16	14	13
Chuck or shoulder (cross cut) (bone-in)	28	27	27	25	14	1	11
Loin	58	55	49	44	31	29	26
Rib	45	43	39	37	20	18	15
Boneless lamb shoulder roll				35			
XIII. Stews and other cuts:							
Breast and flank	20	19	17	16	10	9	8
Neck (bone-in)	20	19	17	16	10	9	8
Neck (boneless)	31	31	31	31	18	18	18
Shank (bone-in)	20	19	17	16	10	9	8
Patties (ground meat)	31	31	31	31	18	18	18
Neckbones				7			
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
Leg	*33	32	30	27	19	18	16
Loin	34	30	25	21	15	14	13
Hotel rack	37	34	29	24	17	15	14
Yoke	21	21	20	19	11	10	8

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 8 NORTH.

Zone—8—North includes the following area:

New York, all that portion of New York west of and including the counties of Oswego, Oneida, Madison, Chenango, and Broome, but excluding the counties of Niagara, Erie, Cattaraugus, and Chautauqua.

Pennsylvania, the following counties of Pennsylvania: McKean, Potter, Elk, Cameron, Clinton, Jefferson, Clearfield, Center, Indiana, Cambria, Blair, Huntingdon, Somerset, Bedford, and Fulton.

Maryland, the following counties of Maryland: Garrett and Allegany.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb, and mutton retail regulation, and he must not sell any such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat

for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(q) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 8 South.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	Cents per pound				
I. Steaks:					
1. Porterhouse.....	55	51	44	37	33
2. T-bone.....	55	51	44	37	33
3. Club.....	55	51	44	37	33
4. Rib—10-inch cut.....	35	33	31	27	23
5. Rib—7-inch cut.....	38	36	33	29	25
6. Sirloin (bone-in).....	46	44	35	30	26
7. Pin bone.....	46	44	35	30	26
8. Sirloin (boneless).....	57	54	44	37	33
9. Round (bone-in) (full cut).....	45	42	37	31	27
10. Round (boneless) (top and bottom).....	47	44	38	32	28
11. Round tip.....	47	44	38	32	28
12. Chuck blade (bone-in).....	31	30	27	24	20
13. Chuck arm (bone-in).....	31	30	27	24	20
14. Flank.....	40	40	39	39	35
II. Roasts:					
1. Rib-standing (chine bone-in, 10-inch cut).....	35	33	31	27	23
2. Rib-standing (chine bone-in, 7-inch cut).....	38	36	33	29	25
3. Round tip.....	47	44	38	32	28
4. Rump (bone-in).....	29	27	24	20	16
5. Rump (boneless).....	47	44	38	32	28
6. Chuck blade—pot roast.....	31	30	27	24	20
7. Chuck arm—pot roast.....	31	30	27	24	20
8. Chuck or shoulder (boneless).....	40	38	35	31	27
9. English cut.....	31	30	27	24	20
III. Stews and other cuts:					
1. Short ribs.....	22	22	20	20	16
2. Plate (bone-in) (fresh and cured).....	22	22	20	20	16
3. Plate (boneless) (fresh and cured).....	27	27	25	25	21
4. Brisket (bone-in) (fresh and cured).....	27	27	23	23	19
5. Brisket (boneless) (fresh and cured).....	35	35	30	30	26
6. Brisket (boneless) (cured) (deckle off).....	40	40	35	35	—
7. Flank meat.....	29	29	28	28	24
8. Neck (bone-in).....	27	27	23	23	19
9. Neck (boneless).....	33	31	29	26	22
10. Heel of round (boneless).....	33	31	27	23	19
11. Shank (bone-in) (hind and fore).....	20	20	20	20	16
12. Shank (boneless) (hind and fore).....	27	27	27	27	23
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	29	29	29	29	29
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	25	22	19	15
2. Sirloin beef—whole.....	32	30	24	21	17
3. Shortloin beef—whole.....	38	36	30	26	22
4. Flank beef—whole.....	16	16	15	15	11
5. Rib beef—whole.....	28	27	25	22	18
6. Regular chuck—whole.....	24	22	20	18	14
7. Short plate—whole.....	17	17	16	16	12
8. Brisket—whole.....	19	19	17	17	13
9. Shank—whole.....	15	15	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	Cents per pound				
VI. Steaks and chops:					
1. Loin chops.....	47	44	39	33	30
2. Rib chops.....	41	40	37	34	27
3. Shoulder chops (arm and blade).....	31	29	26	23	20
4. Round steak (outlets).....	49	46	41	36	32
5. Sirloin steaks or chops.....	39	37	33	29	27
VII. Roasts:					
1. Rump and sirloin (bone-in).....	36	34	30	26	24
2. Rump and sirloin (boneless).....	51	48	43	37	34
3. Leg.....	36	34	30	26	24
4. Leg—rump off.....	36	34	30	26	24
5. Leg—shank half.....	36	34	30	26	24
6. Leg—rump half.....	36	34	30	26	24
7. Loin.....	47	44	39	33	30
8. Rib.....	41	40	37	34	27
9. Blade and arm.....	31	29	26	23	20
10. Round.....	49	46	41	36	32
11. Shoulder (bone-in) (square cut).....	30	29	27	24	19
12. Shoulder (boneless) (square cut).....	38	37	34	31	24
13. Boneless veal leg or round.....					32
14. Boneless veal sirloin strip.....					32
15. Veal tenderloin.....					32
16. Boneless veal regular rib roll.....					31
17. Boneless veal shoulder chop.....					29
18. Boned, rolled and tied veal roll.....					29

(q) Retail ceiling prices—Continued.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 345, effective June 21, 1943]

Veal—Continued	Grades					
	AA or choice	A or good	B or commercial	C or utility	D or cull	
VIII. Stews and other cuts:						
1. Breast (bone-in)	22	21	20	18	15	
2. Breast (boneless)	31	29	26	23	20	
3. Flank meat	31	29	26	23	20	
4. Neck (bone-in)	22	21	20	18	15	
5. Neck (boneless)	31	29	26	23	20	
6. Shank (bone-in) (hind and fore)	22	21	20	18	15	
7. Shank and heel meat (boneless) (hind and fore)	31	29	26	23	20	
8. Ground veal and patties	32	32	32	32	32	
9. Neckbones					8	
IX. Kidneys	30	30	30	30	30	
X. Retail prices of wholesale cuts:						
1. Hindquarters	28	26	24	21	19	
2. Forequarters	23	22	20	19	15	
Lamb and mutton	Grades					
Lamb and mutton	Lamb			Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	
XI. Steaks and chops:					M or commercial	
1. Loin chops	63	59	54	48	31	28
2. Rib chops	49	47	43	39	22	20
3. Leg or sirloin chops	49	47	43	39	22	17
4. Shoulder chops, blade or arm chops	43	40	37	34	20	17
XII. Roasts:					R or utility and culls	
1. Leg (whole, half or short cut)	43	40	37	33	23	20
2. Sirloin roast (bone-in)	49	47	43	39	22	17
3. Yoke, rattle or triangle (bone-in)	29	28	27	25	14	13
4. Yoke, rattle or triangle (boneless)	43	42	41	38	20	18
5. Chuck or shoulder (square cut) (bone-in)	37	37	37	35	18	15
6. Chuck or shoulder (cross cut) (bone-in)	30	29	29	27	15	13
7. Loin	63	59	54	48	34	31
8. Rib	49	47	43	39	22	20
9. Boneless lamb shoulder roll				37		
XIII. Stews and other cuts:						
1. Breast and flank	22	20	19	17	10	9
2. Neck (bone-in)	22	20	19	17	10	9
3. Neck (boneless)	34	34	34	34	20	20
4. Shank (bone-in)	22	20	19	17	10	9
5. Patties (ground meat)	34	34	34	34	20	20
6. Neckbones				8		8
XIV. Kidneys	29	29	29	29	16	16
XV. Retail prices of wholesale cuts:						
1. Leg	34	33	31	28	20	19
2. Loin	35	32	26	22	17	15
3. Hotel rack	38	35	30	26	18	16
4. Yoke	22	22	21	20	11	10

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 8—South.

Zone 8—South includes the following area:

West Virginia, all that portion of West Virginia east of and including the counties of Monongalia, Marton, Harrison, Lewis, Braxton, Clay, Nicholas, Fayette, Raleigh, Wyoming, and McDowell; but excluding the counties of Berkeley and Jefferson.

Virginia, all that portion of Virginia west of and including the counties of Highland,

Bath, Alleghany, Craig, Montgomery, Floyd, and Carroll.

Tennessee, all that portion of Tennessee east of and including the counties of Claiborne, Union, Anderson, Morgan, Cumberland, Bledsoe, Van Buren, Sequatchie, and Hamilton.

North Carolina, all that portion of North Carolina west and southwest of and including the counties of Alleghany, Wilkes, Alexander, Caldwell, Burke, and Cleveland.

South Carolina, all that portion of South Carolina west and northwest of and includ-

ing the counties of Cherokee, Union, Newberry, Saluda, and Edgefield.

Georgia, all that portion of Georgia west and northwest of and including the counties of Columbia, McDuffle, Warren, Glascock, Washington, Johnson, Laurens, Dodge, Wilcox, Ben Hill, Irwin, Tift, Colquitt, and Thomas.

Alabama, all that portion of Alabama south of and including the counties of De Kalb, Marshall, Blount, Jefferson, Tuscaloosa, and Pickens.

Mississippi, all that portion of Mississippi south of and including the counties of Noxubee, Winston, Leake, Scott, Rankin, Hinds, and Warren.

Louisiana, all that portion of Louisiana east of and including the parishes of West Feliciana, Pointe Coupee, Iberville, Assumption, and Saint Mary.

Florida, all that portion of Florida west of and including the counties of Leon and Wakulla.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal, or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (q) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7327, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(r) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 8 South.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 365, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	52	49	42	35	31
2. T-bone.....	53	49	42	35	31
3. Club.....	53	49	42	35	31
4. Rib 10-inch cut.....	32	30	28	24	20
5. Rib 7-inch cut.....	35	33	30	26	22
6. Sirloin (bone-in).....	43	41	34	29	25
7. Pin bone.....	43	41	34	29	25
8. Sirloin (boneless).....	54	51	41	35	31
9. Round (bone-in) (full cut).....	42	39	35	29	25
10. Round (boneless) (top and bottom).....	44	41	36	30	26
11. Round tip.....	44	41	36	30	26
12. Chuck blade (bone-in).....	29	27	25	22	18
13. Chuck arm (bone-in).....	29	27	25	22	18
14. Flank.....	38	38	38	38	34
II. Roasts:					
1. Rib standing (chine bone-in 10-inch cut).....	32	30	28	24	20
2. Rib standing (chine bone-in 7-inch cut).....	35	33	30	26	22
3. Round tip.....	44	41	36	30	26
4. Rump (bone-in).....	27	26	22	19	15
5. Rump (boneless).....	44	41	36	30	26
6. Chuck blade pot roast.....	29	27	25	22	18
7. Chuck arm pot roast.....	29	27	25	22	18
8. Chuck or shoulder (boneless).....	38	35	33	29	25
9. English cut.....	29	27	25	22	18
III. Stews and other cuts:					
1. Short ribs.....	21	21	19	19	15
2. Plate (bone-in) (fresh and cured).....	21	21	19	19	15
3. Plate (boneless) (fresh and cured).....	25	25	23	23	19
4. Brisket (bone-in) (fresh and cured).....	26	26	22	22	18
5. Brisket (boneless) (fresh and cured) (deckle on).....	33	33	28	28	24
6. Brisket (boneless) (cured) (deckle off).....	38	38	33	33	28
7. Flank meat.....	28	28	27	27	23
8. Neck (bone-in).....	26	26	22	22	18
9. Neck (boneless).....	31	29	27	24	20
10. Heel of round (boneless).....	31	29	26	22	18
11. Shank (bone-in) (hind and fore).....	19	19	19	19	15
12. Shank (boneless) (hind and fore).....	26	26	26	26	26
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	28	28	28	28	28
V. Retail prices of wholesale cuts:					
1. Round beef, whole.....	26	24	22	18	14
2. Sirloin beef, whole.....	31	30	24	21	17
3. Short loin beef, whole.....	38	35	30	25	21
4. Flank beef, whole.....	15	15	15	14	10
5. Rib beef, whole.....	28	26	24	21	17
6. Regular chuck, whole.....	23	22	20	18	14
7. Short plate, whole.....	16	16	15	15	11
8. Brisket, whole.....	19	19	16	16	12
9. Shank, whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	45	42	37	31	28
2. Rib chops.....	39	38	35	32	25
3. Shoulder chops (arm and blade).....	29	28	24	21	19
4. Round steak (cutlets).....	46	43	38	34	30
5. Sirloin steaks or chops.....	37	35	32	28	26
VII. Roasts:					
1. Rump and sirloin (bone-in).....	34	32	29	25	23
2. Rump and sirloin (boneless).....	49	46	40	35	32
3. Leg.....	34	32	29	25	23
4. Leg—rump-off.....	34	32	29	25	23
5. Leg—shank-half.....	34	32	29	25	23
6. Leg—rump-half.....	34	32	29	25	23
7. Loin.....	45	42	37	31	28
8. Rib.....	39	38	35	32	26
9. Blade and arm.....	29	28	24	21	19
10. Round.....	46	43	38	34	30
11. Shoulder (bone-in) (square cut).....	28	27	25	23	18
12. Shoulder (boneless) (square cut).....	36	35	32	29	23
13. Boneless veal leg or round.....					30
14. Boneless veal sirloin strip.....					30
15. Veal tenderloin.....					30
16. Boneless veal regular rib roll.....					30
17. Boneless veal shoulder chop.....					29
18. Boned, rolled and tied veal roll.....					28

(r) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 855, effective June 21, 1943]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	21	20	19	17	14		
2. Breast (boneless)	29	28	24	21	19		
3. Flank meat	29	28	24	21	19		
4. Neck (bone-in)	21	20	19	17	14		
5. Neck (boneless)	29	28	24	21	19		
6. Shank (bone-in) (hind and fore)	21	20	19	17	14		
7. Shank and heel meat (boneless) (hind and fore)	29	28	24	21	19		
8. Ground veal and patties	31	31	31	31	31		
9. Neckbones					8		
IX. Kidneys	30	30	30	30	30		
X. Retail prices of wholesale cuts:							
1. Hindquarters	28	26	23	20	18		
2. Forequarters	22	22	20	18	15		
Lamb and mutton	Grades						
	Lamb			Mutton			
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good		
XI. Steaks and chops:					M or commercial		
1. Loin chops	60	56	51	45	32	29	27
2. Rib chops	47	44	41	37	21	18	15
3. Leg or sirloin chops	47	44	41	37	21	18	15
4. Shoulder chops, blade or arm chops	41	38	35	32	18	16	14
XII. Roasts:							
1. Leg (whole, half or short cut)	41	38	35	31	22	20	19
2. Sirloin roast (bone-in)	47	44	41	37	21	18	15
3. Yoke, rattle or triangle (bone-in)	27	26	26	24	13	12	10
4. Yoke, rattle or triangle (boneless)	41	40	39	36	19	16	14
5. Chuck or shoulder (square cut) (bone-in)	35	35	35	33	17	15	13
6. Chuck or shoulder (cross cut) (bone-in)	28	28	27	25	14	12	11
7. Loin	60	56	51	45	32	29	27
8. Rib	47	44	41	37	21	18	15
9. Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
1. Breast and flank	20	19	18	16	10	9	7
2. Neck (bone-in)	20	19	18	16	10	9	7
3. Neck (boneless)	32	32	32	32	19	19	19
4. Shank (bone-in)	20	19	18	16	10	9	7
5. Patties (ground meat)	32	32	32	32	19	19	19
6. Neckbones				7			7
XIV. Kidneys	28	28	28	28	15	15	15
XV. Retail prices of wholesale cuts:							
1. Leg	34	33	31	28	20	18	17
2. Loin	34	31	26	22	16	14	13
3. Hotel rack	38	35	30	25	17	15	13
4. Yoke	22	21	21	19	10	9	8

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 8—South.

Zone 8—South includes the following area:

West Virginia, all that portion of West Virginia east of and including the counties of Monongalia, Marion, Harrison, Lewis, Braxton, Clay, Nicholas, Fayette, Raleigh, Wyoming, and McDowell, but excluding the counties of Berkeley and Jefferson.

Virginia, all that portion of Virginia west of and including the counties of Highland, Bath, Alleghany, Craig, Montgomery, Floyd, and Carroll.

Tennessee, all that portion of Tennessee east of and including the counties of Claiborne, Union, Anderson, Morgan, Cumberland, Bledsoe, Van Buren, Sequatchie, and Hamilton.

North Carolina, all that portion of North Carolina west and southwest of and including the counties of Alleghany, Wilkes, Alexander, Caldwell, Burke, and Cleveland.

South Carolina, all that portion of South Carolina west and northwest of and including the counties of Cherokee, Union, Newberry, Saluda, and Edgefield.

Georgia, all that portion of Georgia west and northwest of and including the counties of Columbia, McDuffle, Warren, Glascock, Washington, Johnson, Laurens, Dodge, Wilcox, Ben Hill, Irwin, Tift, Colquitt, and Thomas.

Alabama, all that portion of Alabama south of and including the counties of De Kalb, Marshall, Blount, Jefferson, Tuscaloosa, and Pickens.

Mississippi, all that portion of Mississippi south of and including the counties of Noxubee, Winston, Leake, Scott, Rankin, Hinds, and Warren.

Louisiana, all that portion of Louisiana east of and including the parishes of West Feliciana, Pointe Coupee, Iberville, Assumption, and Saint Mary.

Florida, all that portion of Florida west of and including the counties of Leon and Wakulla.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (r) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; Am. 11, 8 F.R. 12811, effective 9-20-43; and Am. 13, 9 F.R. 1157, effective 2-3-44.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 8 South

[For stores in Groups 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 365, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:	<i>Cents per pound</i>				
Porterhouse.....	51	47	40	34	30
T-bone.....	51	47	40	34	30
Club.....	51	47	40	34	30
Rib—10-inch cut.....	31	29	27	23	19
Rib—7-inch cut.....	34	32	29	25	21
Sirloin.....	41	39	33	28	24
Pin bone.....	41	39	33	28	24
Sirloin (boneless).....	52	49	39	34	30
Round (bone-in) (full cut).....	40	38	34	28	24
Round (boneless) (top and bottom).....	42	39	35	29	26
Round tip.....	42	39	35	29	25
Chuck blade (bone-in).....	28	26	24	21	17
Chuck arm (bone-in).....	28	26	24	21	17
Flank.....	37	37	37	37	33
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	31	29	27	23	19
Rib standing (chine bone-in, 7-inch cut).....	34	32	29	25	21
Round tip.....	42	39	35	29	25
Rump (bone-in).....	26	25	21	18	14
Rump (boneless).....	42	39	35	29	25
Chuck blade pot roast.....	28	26	24	21	17
Chuck arm pot roast.....	28	26	24	21	17
Chuck or shoulder (boneless).....	37	34	32	28	24
English cut.....	28	26	24	21	17
III. Stews and other cuts:					
Short ribs.....	20	20	18	18	14
Plate (bone-in) (fresh or cured).....	20	20	18	18	14
Plate (boneless) (fresh or cured).....	24	24	22	22	18
Brisket (bone-in) (fresh or cured).....	25	25	21	21	17
Brisket (boneless) (fresh or cured) (deckle on).....	32	32	27	27	23
Brisket (boneless) (cure) (deckle off).....	37	37	32	32	
Flank meat.....	27	27	26	26	22
Neck (bone-in).....	25	25	21	21	17
Neck (boneless).....	30	28	26	23	19
Heel of round (boneless).....	30	28	25	21	17
Shank (bone-in) (hind and fore).....	18	18	18	18	14
Shank (boneless) (hind and fore).....	25	25	25	25	21
Soup bone.....	3	2	3	3	3
Suef.....	5	5	5	5	5
IV. Ground beef	27	27	27	27	27
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	28	21	17	13
Sirloin beef—whole.....	30	29	23	20	16
Short loin beef—whole.....	37	34	29	24	20
Flank beef—whole.....	14	14	14	14	10
Rib beef—whole.....	27	25	23	20	16
Regular chuck—whole.....	22	21	19	17	13
Short plate—whole.....	15	15	14	14	10
Brisket—whole.....	18	18	15	15	11
Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:	<i>Cents per pound</i>				
Loin chops.....	43	40	36	30	27
Rib chops.....	38	37	34	31	24
Shoulder chops (arm and blade).....	28	27	23	20	18
Round steak (cutlets).....	44	41	37	33	29
Sirloin steaks or chops.....	36	34	31	27	25
VII. Roasts:					
Rump and sirloin (bone-in).....	33	31	28	24	22
Rump and sirloin (boneless).....	47	44	38	34	31
Leg.....	33	31	28	24	22
Leg—rump off.....	33	31	28	24	22
Leg—shank half.....	38	31	28	24	22
Leg—rump half.....	33	31	28	24	22
Loin.....	43	40	36	30	27
Rib.....	38	37	34	31	24
Blade and arm.....	28	27	23	20	18
Round.....	44	41	37	33	29
Shoulder (bone-in) (square cut).....	27	26	24	22	17
Shoulder (boneless) (square cut).....	35	34	31	28	22
Boneless veal leg or round.....					29
Boneless veal sirloin strip.....					29
Veal tenderloin.....					29
Boneless veal regular rib roll.....					29
Boneless veal shoulder clod.....					28
Boned, rolled, and tied veal roll.....					27

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(1) Retail ceiling prices for beef, veal, lamb, and mutton—fresh, cured and frozen—
Zone 8 South—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation
No. 855, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	20	19	18	16	14
Breast (boneless)	28	27	23	20	18
Flank meat	28	27	23	20	18
Neck (bone-in)	20	19	18	16	14
Neck (boneless)	28	27	23	20	18
Shank (bone-in) (hind and fore)	20	19	18	16	14
Shank and heel meat (boneless) (hind and fore)	28	27	23	20	18
Ground veal and patties	30	30	30	30	30
Neck bones					8
IX. Kidneys	29	29	29	29	29
X. Retail prices of wholesale cuts:					
Hindquarters	27	25	22	19	17
Forequarters	21	21	19	17	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
Loin chops	58	54	49	43	31	28	26
Rib chops	45	42	39	36	20	17	14
Leg or sirloin chops	45	42	39	36	20	17	14
Shoulder chops, blade or arm chops	39	37	34	31	17	15	14
XII. Roasts:							
Leg (whole, half, or short cut)	39	37	34	30	21	19	18
Sirloin roast (bone-in)	45	42	39	36	20	17	14
Yoke, rattle or triangle (bone-in)	26	25	25	23	13	12	10
Yoke, rattle or triangle (boneless)	39	38	38	35	18	15	14
Chuck or shoulder (square cut) (bone-in)	34	34	34	32	16	14	13
Chuck or shoulder (cross cut) (bone-in)	27	27	26	24	14	12	11
Loin	58	54	49	43	31	28	26
Rib	45	42	39	36	20	17	14
Boneless lamb shoulder roll				35			
XIII. Stews and other cuts:							
Breast and flank	19	18	17	15	10	9	7
Neck (bone-in)	19	18	17	15	10	9	7
Neck (boneless)	31	31	31	31	18	18	18
Shank (bone-in)	19	18	17	15	10	9	7
Patties (ground meat)	31	31	31	31	18	18	18
Neckbones				7			7
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
Leg	33	32	30	27	19	17	16
Loin	33	30	25	21	15	14	13
Hotel rack	37	34	29	24	16	14	13
Yoke	21	20	20	18	10	9	8

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES.

Florida, all that portion of Florida west of and including the counties of Leon and Wakulla.

Selling these meats at retail located in Zone 8 south, Zone 8—south includes the following area:

West Virginia, all that portion of West Virginia east and including the counties of Monongalia, Harrison, Lewis, Braxton, Clay, Nicholas, Fayette, Raleigh, Wyoming, and McDowell; but excluding the counties of Berkeley and Jefferson.

Virginia, all that portion of Virginia west of and including the counties of Highland, Bath, Alleghany, Craig, Montgomery, Floyd, and Carroll.

Tennessee, all that portion of Tennessee east of and including the counties of Claiborne, Union, Anderson, Morgan, Cumberland, Bledsoe, Van Buren, Sequatchie, and Hamilton.

North Carolina, all that portion of North Carolina, west and southwest of and including the counties of Alleghany, Wilkes, Alexander, Caldwell, Burke, and Cleveland.

South Carolina, all that portion of South Carolina west and northwest of and including the counties of Cherokee, Union, Newberry, Saluda, and Edgefield.

Georgia, all that portion of Georgia west and northwest of and including the counties of Columbia, McDuffie, Warren, Glascock, Washington, Johnson, Laurens, Dodge, Wilcox, Ben Hill, Irwin, Tift, Colquitt, and Thomas.

Alabama, all that portion of Alabama south of and including the counties of De Kalb, Marshall, Blount, Jefferson, Tuscaloosa, and Pickens.

Mississippi, all that portion of Mississippi south of and including the counties of Noxubee, Winston, Leake, Scott, Rankin, Hinds, and Warren.

Louisiana, all that portion of Louisiana east of and including the Parishes of West Feliciana, Pointe Coupee, Iberville, Assumption, and Saint Mary.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(s) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 North.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943.]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	55	51	44	37	33
2. T-bone.....	55	51	44	37	33
3. Club.....	55	51	44	37	33
4. Rib 10-inch cut.....	35	33	31	27	23
5. Rib 7-inch cut.....	39	36	34	29	25
6. Sirloin.....	46	44	36	31	27
7. Pin bone.....	46	44	36	31	27
8. Sirloin (boneless).....	57	54	44	38	34
9. Round (bone-in) (full cut).....	45	42	37	31	27
10. Round (boneless) (top and bottom).....	47	44	39	33	29
11. Round tip.....	47	44	39	33	29
12. Chuck blade (bone-in).....	32	30	28	25	21
13. Chuck arm (bone-in).....	32	30	28	25	21
14. Flank.....	40	40	40	40	36
II. Roasts:					
1. Rib standing (chine bone-in 10-inch cut).....	35	33	31	27	23
2. Rib standing (chine bone-in 7-inch cut).....	39	36	34	29	25
3. Round tip.....	47	44	39	33	29
4. Rump (bone-in).....	30	28	24	21	17
5. Rump (boneless).....	47	44	39	33	29
6. Chuck blade pot roast.....	32	30	28	25	21
7. Chuck arm pot roast.....	32	30	28	25	21
8. Chuck or shoulder (boneless).....	41	38	36	32	28
9. English cut.....	32	30	28	25	21
III. Stew and other cuts:					
1. Short ribs.....	22	22	20	20	16
2. Plate (bone-in) (fresh and cured).....	22	22	21	21	17
3. Plate (boneless) (fresh and cured).....	27	27	25	25	21
4. Brisket (bone-in) (fresh and cured).....	27	27	24	24	20
5. Brisket (boneless) (fresh and cured) (deckle on).....	35	35	30	30	26
6. Brisket (boneless) (cured) (deckle off).....	40	40	35	35	—
7. Flank meat.....	29	29	29	29	25
8. Neck (bone-in).....	27	27	24	24	20
9. Neck (boneless).....	34	32	29	26	22
10. Heel of round (boneless).....	34	32	28	24	20
11. Shank (bone-in) (hind and fore).....	20	20	20	20	16
12. Shank (boneless) (hind and fore).....	28	28	28	28	24
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	29	29	29	29	29
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	27	25	22	19	15
2. Sirloin beef—whole.....	32	31	25	21	17
3. Short loin beef—whole.....	38	36	31	26	22
4. Flank beef—whole.....	16	16	16	16	12
5. Rib beef—whole.....	29	27	25	22	18
6. Regular chuck—whole.....	24	23	21	18	14
7. Short plate—whole.....	17	17	16	16	12
8. Brisket—whole.....	20	20	17	17	13
9. Shank—whole.....	15	15	15	15	11

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	48	45	39	34	30
2. Rib chops.....	42	41	38	35	28
3. Shoulder chops (arm and blade).....	32	30	27	23	21
4. Round steak (outlets).....	50	46	41	36	33
5. Sirloin steak or chops.....	40	38	34	30	28
VII. Roasts:					
1. Rump and sirloin (bone-in).....	37	34	31	27	25
2. Rump and sirloin (boneless).....	52	49	44	38	34
3. Leg.....	37	34	31	27	25
4. Leg—rump-off.....	37	34	31	27	25
5. Leg—shank-half.....	37	34	31	27	25
6. Leg—rump-half.....	37	34	31	27	25
7. Loin.....	48	45	39	34	30
8. Rib.....	42	41	38	35	28
9. Blade and arm.....	32	30	27	23	21
10. Round.....	50	46	41	36	33
11. Shoulder (bone-in) (square cut).....	30	30	27	25	20
12. Shoulder (boneless) (square cut).....	38	37	34	32	25
13. Boneless veal leg or round.....					32
14. Boneless veal sirloin or strip.....					32
15. Veal tenderloin.....					32
16. Boneless veal regular rib roll.....					32
17. Boneless veal shoulder clod.....					31
18. Boned, rolled and tied veal roll.....					30

(s) Retail ceiling prices—Continued.

[For stores in groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	23	22	20	19	15
2. Breast (boneless)	32	30	27	23	21
3. Flank meat	32	30	27	23	21
4. Neck (bone-in)	23	22	20	19	15
5. Neck (boneless)	32	30	27	23	21
6. Shank (bone-in) (hind and fore)	23	22	20	19	15
7. Shank and heel meat (boneless) (hind and fore)	32	30	27	23	21
8. Ground veal and patties	33	33	33	33	33
9. Neck bones					9
IX. Kidneys	32	32	32	32	32
X. Retail prices of wholesale cuts:					
1. Hindquarters	20	27	24	21	19
2. Forequarters	23	23	21	19	16
Lamb and mutton	Lamb		Mutton		
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good
	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound
XI. Steaks and chops:					
1. Loin chops	64	60	55	49	35
2. Rib chops	51	48	44	40	24
3. Leg or sirloin chops	51	48	44	40	24
4. Shoulder chops, blade or arm chops	44	42	39	35	21
XII. Roasts:					
1. Leg (whole, half or short cut)	44	42	38	34	25
2. Sirloin roast (bone-in)	51	48	44	40	24
3. Yoke rattle or triangle (bone-in)	30	29	28	26	15
4. Yoke rattle or triangle (boneless)	45	43	42	39	21
5. Chuck or shoulder, square cut (bone-in)	38	38	38	36	19
6. Chuck or shoulder, cross cut (bone-in)	31	31	30	28	16
7. Loin	64	60	55	49	35
8. Rib	51	48	44	40	24
9. Boneless lamb shoulder roll				39	
XIII. Stews and other cuts:					
1. Breast and flank	23	22	20	19	12
2. Neck (bone-in)	23	22	20	19	12
3. Neck (boneless)	35	35	35	35	21
4. Shank (bone-in)	22	22	20	19	12
5. Patties (ground meat)	35	35	35	35	21
XIV. Kidneys	31	31	31	31	18
XV. Retail prices of wholesale cuts:					
1. Leg	35	34	32	29	21
2. Loin	36	32	27	23	18
3. Hotel rack	39	36	31	26	19
4. Yoke	23	23	22	21	12

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 9—North.

Zone 9—North includes the following area:

New York, all that portion of New York east of and including the counties of St. Lawrence, Jefferson, Lewis and Herkimer, and

east and southeast of and including the counties of Otsego, Delaware, Sullivan, Orange, Rockland, Westchester, New York, Bronx, Kings, and Richmond.

Pennsylvania, all that portion of Pennsylvania east of and including the counties of Tioga, Lycoming, Union, Mifflin, Juniata, Perry and Franklin.

Maryland, all that portion of Maryland east and southeast of and including the counties of Washington, Frederick, Montgomery, Prince Georges, Charles, and Saint Marys.

The District of Columbia.

Maine, all counties.

New Hampshire, all counties.

Vermont, all counties.

Massachusetts, all counties.

Connecticut, all counties.

Rhode Island, all counties.

New Jersey, all counties.

Delaware, all counties.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal, or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (s) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(t) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 North.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse	53	49	42	36	32
2. T-bone	53	49	42	36	32
3. Club	53	49	42	36	32
4. Rib 10-inch cut	32	31	28	25	21
5. Rib 7-inch cut	35	33	30	26	22
6. Sirloin	44	42	34	29	25
7. Pin-bone	44	42	34	29	25
8. Sirloin (boneless)	54	52	42	36	32
9. Round (bone-in) (full cut)	42	40	35	29	25
10. Round (boneless) (top and bottom)	44	42	36	30	26
11. Round tip	44	42	36	30	26
12. Chuck blade (bone-in)	30	28	26	23	19
13. Chuck arm (bone-in)	30	28	26	23	19
14. Flank	39	39	38	38	34
II. Roasts:					
1. Rib standing (chine bone in 10-inch cut)	32	31	28	25	21
2. Rib standing (chine bone in 7-inch cut)	35	33	30	26	22
3. Round tip	44	42	36	30	26
4. Rump (bone-in)	28	26	23	19	15
5. Rump (boneless)	44	42	36	30	26
6. Chuck blade pot roast	30	28	26	23	19
7. Chuck arm pot roast	30	28	26	23	19
8. Chuck or shoulder (boneless)	38	36	33	29	25
9. English cut	30	28	26	23	19
III. Stew and other cuts:					
1. Short ribs	21	21	19	19	15
2. Plate (bone-in) (fresh and cured)	21	21	19	19	15
3. Plate (boneless) (fresh and cured)	26	26	24	24	20
4. Brisket (bone-in) (fresh and cured)	26	26	23	23	19
5. Brisket (boneless) (fresh and cured) (deckle on)	34	34	29	29	25
6. Brisket (boneless) (cured) (deckle off)	39	39	34	34	
7. Flank meat	28	28	28	28	24
8. Neck (bone-in)	26	26	23	23	19
9. Neck (boneless)	31	30	27	24	20
10. Heel of round (boneless)	32	30	26	22	18
11. Shank (bone-in) (hind and fore)	19	19	19	19	15
12. Shank (boneless) (hind and fore)	26	26	26	26	22
13. Soup bone	3	3	3	3	3
14. Suet	5	5	5	5	5
IV. Ground beef.	28	28	28	28	26
V. Retail prices of wholesale cuts:					
1. Round beef—whole	26	25	22	19	15
2. Sirloin beef—whole	32	30	24	21	17
3. Short loin beef—whole	38	35	30	26	22
4. Flank beef—whole	16	16	15	15	11
5. Rib beef—whole	28	27	25	22	18
6. Regular chuck—whole	24	22	20	18	14
7. Short plate—whole	17	17	16	16	12
8. Brisket—whole	19	19	17	17	13
9. Shank—whole	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops	45	42	37	32	28
2. Rib chops	40	39	36	33	26
3. Shoulder chops (arm and blade)	30	28	25	22	20
4. Round steak (cutlets)	47	44	39	34	31
5. Sirloin steak or chops	38	36	32	29	26
VII. Roasts:					
1. Rump and sirloin (bone-in)	35	33	29	26	23
2. Rump and sirloin (boneless)	49	46	41	36	32
3. Leg	35	33	29	26	23
4. Leg—rump-off	35	33	29	26	23
5. Leg—shank-half	35	33	29	26	23
6. Leg—rump-half	35	33	29	26	23
7. Loin	45	42	37	32	28
8. Rib	40	39	36	33	26
9. Blade and arm	30	28	25	22	20
10. Round	47	44	39	34	31
11. Shoulder (bone-in) (square cut)	29	27	26	24	19
12. Shoulder (boneless) (square cut)	36	35	32	30	24
13. Boneless veal leg or round					30
14. Boneless veal sirloin or strip					30
15. Veal tenderloin					30
16. Boneless veal regular rib roll					30
17. Boneless veal shoulder clod					29
18. Boned, rolled and tied veal roll					28

(t) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	21	21	19	18	14
2. Breast (boneless)	30	28	25	22	20
3. Flank meat	30	28	25	22	20
4. Neck (bone-in)	21	21	19	18	14
5. Neck (boneless)	30	28	25	22	20
6. Shank (bone-in) (hind and fore)	21	21	19	18	14
7. Shank and heel meat (boneless) (hind and fore)	30	28	25	22	20
8. Ground veal and patties	31	31	31	31	31
9. Neck bones					8
IX. Kidneys	31	31	31	31	31
X. Retail prices of wholesale cuts:					
1. Hindquarters	28	27	24	21	19
2. Forequarters	23	22	21	19	15
Lamb and mutton	Lamb			Mutton	
Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial
XI. Steaks and chops:					
1. Loin chops	61	57	52	46	33
2. Rib chops	48	45	42	38	22
3. Leg or sirloin chops	48	45	42	38	22
4. Shoulder chops, blades or arm chops	42	39	37	33	19
XII. Roasts:					
1. Leg (whole, half or short cut)	42	40	36	32	23
2. Sirloin roast (bone-in)	48	45	42	38	22
3. Yoke rattle or triangle (bone-in)	28	27	27	25	14
4. Yoke rattle or triangle (boneless)	42	41	40	37	20
5. Chuck or shoulder, square cut (bone-in)	36	36	36	34	18
6. Chuck or shoulder, cross cut (bone-in)	30	29	28	27	15
7. Loin	61	57	52	46	33
8. Rib	48	45	42	38	22
9. Boneless lamb shoulder roll				37	19
XIII. Stews and other cuts:					
1. Breast and flank	21	20	19	17	11
2. Neck (bone-in)	21	20	19	17	11
3. Neck (boneless)	33	33	33	33	20
4. Shank (bone-in)	21	20	19	17	11
5. Patties (ground meat)	33	33	33	33	20
6. Neckbones				8	9
XIV. Kidneys	29	29	29	29	16
XV. Retail prices of wholesale cuts:					
1. Leg	35	33	31	29	21
2. Loin	35	32	27	23	17
3. Hotel rack	39	36	31	26	18
4. Yoke	23	22	22	20	11
					10

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats at retail located in Zone 9—North.

Zone 9—North includes the following area:

New York, all that portion of New York east of and including the counties of St. Lawrence, Jefferson, Lewis and Herkimer, and

east and southeast of and including the counties of Otsego, Delaware, Sullivan, Orange, Rockland, Westchester, New York, Bronx, Kings, and Richmond.

Pennsylvania, all that portion of Pennsylvania east of and including the counties of Tioga, Lycoming, Union, Mifflin, Juniata, Perry, and Franklin.

Maryland, all that portion of Maryland east and southeast of and including the counties of Washington, Frederick, Montgomery, Prince Georges, Charles, and Saint Marys.

The District of Columbia.

Maine, all counties.

New Hampshire, all counties.

Vermont, all counties.

Massachusetts, all counties.

Connecticut, all counties.

Rhode Island, all counties.

New Jersey, all counties.

Delaware, all counties.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive:

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (t) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 North

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	51	47	40	35	31
T-bone.....	51	47	40	35	31
Club.....	51	47	40	35	31
Rib—10-inch cut.....	31	30	27	24	20
Rib—7-inch cut.....	34	32	29	25	21
Sirloin.....	42	40	33	28	24
Pin bone.....	42	40	33	28	24
Sirloin (boneless).....	52	50	40	35	31
Round (bone-in) (full cut).....	40	38	34	28	24
Round (boneless) (top and bottom).....	42	40	35	29	25
Round tip.....	42	40	35	29	25
Chuck blade (bone-in).....	29	27	25	22	18
Chuck arm (bone-in).....	29	27	25	22	18
Flank.....	38	38	37	37	33
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	31	30	27	24	20
Rib standing (chine bone-in, 7-inch cut).....	34	32	29	25	21
Round tip.....	42	40	35	29	25
Rump (bone-in).....	27	25	22	18	14
Rump (boneless).....	42	40	35	29	25
Chuck blade pot roast.....	29	27	25	22	18
Chuck arm pot roast.....	29	27	25	22	18
Chuck or shoulder (boneless).....	37	35	32	28	24
English cut.....	29	27	25	22	18
III. Stews and other cuts:					
Short ribs.....	20	20	18	18	14
Plate (bone-in) (fresh or cured).....	20	20	18	18	14
Plate (boneless) (fresh or cured).....	25	25	23	23	19
Brisket (bone-in) (fresh or cured).....	25	25	22	22	18
Brisket (boneless) (fresh or cured) (deckle on).....	33	33	28	28	24
Brisket (boneless) (cured) (deckle off).....	38	38	33	33	-----
Flank meat.....	27	27	27	27	23
Neck (bone-in).....	25	25	22	22	18
Neck (boneless).....	30	29	26	23	19
Heel of round (boneless).....	31	29	25	21	17
Shank (bone-in) (hind and fore).....	18	18	18	18	14
Shank (boneless) (hind and fore).....	25	25	25	25	21
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.....	27	27	27	27	27
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	24	21	18	14
Sirloin beef—whole.....	31	29	23	20	16
Short loin beef—whole.....	37	34	29	25	21
Flank beef—whole.....	15	15	14	14	10
Rib beef—whole.....	27	26	24	21	17
Regular chuck—whole.....	23	21	19	17	13
Short plate—whole.....	16	16	15	15	11
Brisket—whole.....	18	18	16	16	12
Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VI. Steaks and chops:					
Loin chops.....	43	40	36	31	27
Rib chops.....	38	38	35	32	25
Shoulder chops (arm and blade).....	29	27	24	21	19
Round steak (cutlets).....	45	42	38	33	30
Sirloin steaks or chops.....	37	35	31	28	25
VII. Roasts:					
Rump and sirloin (bone-in).....	34	32	28	25	22
Rump and sirloin (boneless).....	47	44	39	35	31
Leg.....	34	32	28	25	22
Leg—rump-off.....	34	32	28	25	22
Leg—shank-half.....	34	32	28	25	22
Leg—rump-half.....	34	32	28	25	22
Loin.....	43	40	36	31	27
Rib.....	38	38	35	32	25
Blade and arm.....	29	27	24	21	19
Round.....	45	42	38	33	30
Shoulder (bone-in) (square cut).....	28	26	25	23	18
Shoulder (boneless) (square cut).....	35	34	31	29	23
Boneless veal leg or round.....					29
Boneless veal sirloin strip.....					29
Veal tenderloin.....					29
Boneless veal regular rib roll.....					29
Boneless veal shoulder clod.....					28
Boned, rolled and tied veal roll.....					27

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 North—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	20	20	18	17	14
Breast (boneless)	29	27	24	21	19
Flank meat	29	27	24	21	19
Neck (bone-in)	20	20	18	17	14
Neck (boneless)	29	27	24	21	19
Shank (bone-in) (hind and fore)	20	20	18	17	14
Shank and heel meat (boneless) (hind and fore)	29	27	24	21	19
Ground veal and patties	30	30	30	30	30
Neckbones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
Hindquarters	27	26	23	20	18
Forequarters	22	21	20	18	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice, and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
Loin chops	59	55	50	44	32	29	27
Rib chops	46	43	40	37	21	18	16
Leg or sirloin chops	46	43	40	37	21	18	16
Shoulder chops, blade or arm chops	40	38	36	32	18	16	14
XII. Roasts:							
Leg (whole, half, or short cut)	40	38	35	31	22	20	19
Sirloin roast (bone-in)	46	43	40	37	21	18	16
Yoke, rattle or triangle (bone-in)	27	26	26	24	14	13	11
Yoke, rattle or triangle (boneless)	40	39	38	36	19	16	14
Chuck or shoulder (square cut) (bone-in)	35	35	35	33	17	15	14
Chuck or shoulder (cross cut) (bone-in)	29	28	27	26	14	13	12
Loin	59	55	50	44	32	29	27
Rib	46	43	40	37	21	18	16
Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
Breast and flank	20	19	18	16	11	10	9
Neck (bone-in)	20	19	18	16	11	10	9
Neck (boneless)	32	32	32	32	19	19	19
Shank (bone-in)	20	19	18	16	11	10	9
Patties (ground meat)	32	32	32	32	19	19	19
Neckbones				8			8
XIV. Kidneys	28	28	28	28	15	15	15
XV. Retail prices of wholesale cuts:							
Leg	34	32	30	28	20	18	17
Loin	34	31	26	22	16	14	14
Hotel rack	38	35	30	25	17	15	14
Yoke	22	21	21	19	11	10	9

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 9 NORTH

Zone 9—North includes the following area:

New York, all that portion of New York east of and including the counties of St. Lawrence, Jefferson, Lewis and Herkimer, and east and southeast of and including the counties of Otsego, Delaware, Sullivan, Orange, Rockland, Westchester, New York, Bronx, Kings, and Richmond.

Pennsylvania, all that portion of Pennsylvania east of and including the counties of Tioga, Lycoming, Union, Mifflin, Juniata, Perry, and Franklin.

Maryland, all that portion of Maryland east and southeast of and including the counties of Washington, Frederick, Montgomery, Prince Georges, Charles, and Saint Marys.

The District of Columbia.

Maine, all counties.

New Hampshire, all counties.

Vermont, all counties.

Massachusetts, all counties.

Connecticut, all counties.

Rhode Island, all counties.

New Jersey, all counties.

Delaware, all counties.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not

sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(u) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 South.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	55	51	44	37	33
2. T-bone.....	55	51	44	37	33
3. Club.....	55	51	44	37	33
4. Rib 10-inch cut.....	35	33	31	27	23
5. Rib 7-inch cut.....	39	36	34	29	25
6. Sirloin.....	46	44	36	31	27
7. Pin bone.....	46	44	36	31	27
8. Sirloin (boneless).....	57	54	44	38	34
9. Round (bone-in) (full cut).....	45	42	37	31	27
10. Round (boneless) (top and bottom).....	47	44	39	33	29
11. Round tip.....	47	44	39	33	29
12. Chuck blade (bone-in).....	32	30	28	25	21
13. Chuck arm (bone-in).....	32	30	28	25	21
14. Flank.....	40	40	40	40	36
II. Roasts:					
1. Rib standing (chine bone in 10-inch cut).....	35	33	31	27	23
2. Rib standing (chine bone in 7-inch cut).....	39	36	34	29	25
3. Round tip.....	47	44	39	33	29
4. Rump (bone-in).....	30	28	24	21	17
5. Rump (boneless).....	47	44	39	33	29
6. Chuck blade pot roast.....	32	30	28	25	21
7. Chuck arm pot roast.....	32	30	28	25	21
8. Chuck or shoulder (boneless).....	41	38	36	32	28
9. English cut.....	32	30	28	25	21
III. Stew and other cuts:					
1. Short ribs.....	22	22	20	20	16
2. Plate (bone-in) (fresh & cured).....	22	22	21	21	17
3. Plate (boneless) (fresh & cured).....	27	27	25	25	21
4. Brisket (bone-in) (fresh & cured).....	27	27	24	24	20
5. Brisket (boneless) (fresh & cured) (deckle on).....	35	35	30	30	26
6. Brisket (boneless) (cured) (deckle off).....	40	40	35	35	26
7. Flank meat.....	29	29	29	29	25
8. Neck (bone-in).....	27	27	24	24	20
9. Neck (boneless).....	34	32	29	26	22
10. Heel of round (boneless).....	34	32	28	24	20
11. Shank (bone-in) (hind & fore).....	20	20	20	20	16
12. Shank (boneless) (hind & fore).....	28	28	28	28	24
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	20	20	29	29	29
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	27	25	22	19	15
2. Sirloin beef—whole.....	32	31	25	21	17
3. Shank loin beef—whole.....	38	36	31	26	22
4. Flank beef—whole.....	16	16	15	16	12
5. Rib beef—whole.....	29	27	25	22	18
6. Regular chuck—whole.....	24	23	21	18	14
7. Short plate—whole.....	17	17	16	16	12
8. Brisket—whole.....	20	20	17	17	13
9. Shank—whole.....	15	15	15	15	11

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cul
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	48	45	39	34	30
2. Rib chops.....	42	41	38	35	28
3. Shoulder chops (arm and blade).....	32	30	27	23	21
4. Round steak (outlets).....	50	46	41	36	33
5. Sirloin steak or chops.....	40	38	34	30	28
VII. Roasts:					
1. Rump and sirloin (bone-in).....	37	34	31	27	25
2. Rump and sirloin (boneless).....	52	49	44	38	34
3. Leg.....	37	34	31	27	25
4. Leg—rump-off.....	37	34	31	27	25
5. Leg—shank-half.....	37	34	31	27	25
6. Leg—rump-half.....	37	34	31	27	25
7. Loin.....	48	45	39	34	30
8. Rib.....	42	41	38	35	28
9. Blade and arm.....	32	30	27	23	21
10. Round.....	50	46	41	36	33
11. Shoulder (bone-in) (square cut).....	30	30	27	25	20
12. Shoulder (boneless) (square cut).....	38	37	34	32	25
13. Boneless veal leg or round.....					32
14. Boneless veal sirloin or strip.....					32
15. Veal tenderloin.....					32
16. Boneless veal regular rib roll.....					32
17. Boneless veal shoulder clod.....					31
18. Boned, rolled and tied veal roll.....					30

(u) *Retail ceiling prices—Continued.*

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 855, effective June 21, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
1. Breast (bone-in)	23	22	20	19	15
2. Breast (boneless)	32	30	27	23	21
3. Flank meat	32	30	27	23	21
4. Neck (bone-in)	23	22	20	19	15
5. Neck (boneless)	32	30	27	23	21
6. Shank (bone-in) (hind and fore)	23	22	20	19	15
7. Shank and heel meat (boneless) (hind and fore)	32	30	27	23	21
8. Ground veal and patties	33	33	33	33	33
9. Neck bones					9
IX. Kidneys	32	32	32	32	32
X. Retail prices of wholesale cuts:					
1. Hindquarters	29	27	24	21	19
2. Forequarters	23	23	21	19	16
Lamb and mutton	Lamb				
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good
XI. Steaks and chops:					
1. Loin chops	63	60	54	48	34
2. Rib chops	50	47	44	40	23
3. Leg or sirloin chops	50	47	44	40	23
4. Shoulder chops, blade or arm chops	43	41	38	35	20
XII. Roasts:					
1. Leg (whole, half or short cut)	43	41	37	33	24
2. Sirloin roast (bone-in)	50	47	44	40	23
3. Yoke, rattle or triangle (bone-in)	29	28	28	26	14
4. Yoke, rattle or triangle (boneless)	44	43	41	39	21
5. Chuck or shoulder, square cut (bone-in)	37	37	37	35	18
6. Chuck or shoulder, cross cut (bone-in)	30	30	29	27	15
7. Loin	63	60	54	48	34
8. Rib	50	47	44	40	23
9. Boneless lamb shoulder roll				38	
XIII. Stews & other cuts:					
1. Breast & flank	22	21	19	18	11
2. Neck (bone-in)	22	21	19	18	11
3. Neck (boneless)	34	34	34	34	20
4. Shank (bone-in)	22	21	19	18	11
5. Patties (ground meat)	34	34	34	34	20
6. Neck bones				8	8
XIV. Kidneys	30	30	30	30	17
XV. Retail prices of wholesale cuts:					
1. Leg	35	33	31	28	20
2. Loin	35	32	27	23	17
3. Hotel rack	38	36	31	26	18
4. Yoke	23	22	22	20	11
					10
					9

These ceiling prices apply in all Group 1 and Group 2 stores selling these meats at retail located in Zone 9—South.

Zone 9—South includes the following areas:

West Virginia, the following counties: Berkeley and Jefferson.

Virginia, all that portion of Virginia east

of and including the counties of Frederick, Shenandoah, Rockingham, Augusta, Rockbridge, Botetourt, Roanoke, Franklin, and Patrick.

North Carolina, all that portion of North Carolina east and southeast of and including the counties of Surry, Yadkin, Iredell, Catawba, Lincoln, and Gaston.

South Carolina, all that portion of South Carolina east of and including the counties of York, Chester, Fairfield, Richland, Lexington, Aiken, Barnwell, Allendale, Hampton, Jasper, and Beaufort.

Georgia, all that portion of Georgia east of and including the counties of Richmond, Jefferson, Emanuel, Treutlen, Wheeler, Tel-fair, Coffee, Berrien, Cook, and Brooks.

Florida, the following counties of Florida: Jefferson, Madison, Taylor, Hamilton, Suwannee, Lafayette, Dixie, Columbia, Gilchrist, Levy, Baker, Nassau, Duval, Union, Bradford, Clay, St. Johns, Alachua, Putnam, Flagler, Marion, Volusia, Lake, Sumter, Citrus, Hernando, and Pasco.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it, and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (u) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(v) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 South.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
1. Porterhouse.....	53	49	42	36	32
2. T-bone.....	53	49	42	36	32
3. Club.....	53	49	42	36	32
4. Rib 10-inch cut.....	32	31	28	25	21
5. Rib 7-inch cut.....	35	33	30	26	22
6. Sirloin.....	44	42	34	29	25
7. Pin bone.....	44	42	34	29	25
8. Sirloin (boneless).....	54	52	42	36	32
9. Round (bone-in) (full cut).....	42	40	35	29	25
10. Round (boneless) (top and bottom).....	44	42	36	30	26
11. Round tip.....	44	42	36	30	26
12. Chuck blade (bone-in).....	30	28	26	23	19
13. Chuck arm (bone-in).....	30	28	26	23	19
14. Flank.....	39	39	38	38	34
II. Roasts:					
1. Rib standing (chine bone in 10-inch cut).....	32	31	28	25	21
2. Rib standing (chine bone in 7-inch cut).....	35	33	30	26	22
3. Round tip.....	44	42	36	30	26
4. Rump (bone-in).....	28	26	23	19	15
5. Rump (boneless).....	44	42	36	30	26
6. Chuck blade pot roast.....	30	28	26	23	19
7. Chuck arm pot roast.....	30	28	26	23	19
8. Chuck or shoulder (boneless).....	38	36	33	29	25
9. English cut.....	30	28	26	23	19
III. Stew and other cuts:					
1. Short ribs.....	21	21	19	19	15
2. Plate (bone-in) (fresh and cured).....	21	21	19	19	15
3. Plate (boneless) (fresh and cured).....	26	26	24	24	20
4. Brisket (bone-in) (fresh and cured).....	26	26	23	23	19
5. Brisket (boneless) (fresh and cured) (deckle on).....	34	34	29	29	25
6. Brisket (boneless) (cured) (deckle off).....	39	39	34	34	34
7. Flank meat.....	28	28	28	28	24
8. Neck (bone-in).....	26	26	23	23	19
9. Neck (boneless).....	31	30	27	24	20
10. Heel of round (boneless).....	32	30	26	22	18
11. Shank (bone-in) (hind and fore).....	19	19	19	19	15
12. Shank (boneless) (hind and fore).....	26	26	26	26	22
13. Soup bone.....	3	3	3	3	3
14. Sust.....	5	5	5	5	5
IV. Ground beef.....	28	28	28	28	28
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	25	22	19	15
2. Sirloin beef—whole.....	32	30	24	21	17
3. Short loin beef—whole.....	38	35	30	26	22
4. Flank beef—whole.....	16	16	15	15	11
5. Rib beef—whole.....	28	27	25	22	18
6. Regular chuck—whole.....	24	22	20	18	14
7. Short plate—whole.....	17	17	16	16	12
8. Brisket—whole.....	19	19	17	17	13
9. Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
1. Loin chops.....	45	42	37	32	28
2. Rib chops.....	40	39	36	33	26
3. Shoulder chops (arm and blade).....	30	28	25	22	20
4. Round steak (outlets).....	47	44	39	34	31
5. Sirloin steak or chops.....	38	36	32	29	26
VII. Roasts:					
1. Rump and sirloin (bone-in).....	35	33	29	26	23
2. Rump and sirloin (boneless).....	40	46	41	36	32
3. Leg.....	35	33	29	26	23
4. Leg, rump-off.....	35	33	29	26	23
5. Leg, shank-half.....	35	33	29	26	23
6. Leg, rump-half.....	35	33	29	26	23
7. Loin.....	45	42	37	32	28
8. Rib.....	40	39	36	33	26
9. Blade and arm.....	30	28	25	22	20
10. Round.....	47	44	39	34	31
11. Shoulder (bone-in) (square cut).....	29	27	26	24	19
12. Shoulder (boneless) (square cut).....	36	35	32	30	24
13. Boneless veal leg or round.....					30
14. Boneless veal sirloin or strip.....					30
15. Veal tenderloin.....					30
16. Boneless veal regular rib roll.....					30
17. Boneless veal shoulder clod.....					29
18. Boned, rolled and tied veal roll.....					28

(v) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 255, effective June 21, 1943]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	21	21	19	18	14		
2. Breast (boneless)	30	28	25	22	20		
3. Flank meat	30	28	25	22	20		
4. Neck (bone-in)	21	21	19	18	14		
5. Neck (boneless)	30	28	25	22	20		
6. Shank (bone-in) (hind and fore)	21	21	19	18	14		
7. Shank and heel meat (boneless) (hind and fore)	30	28	25	22	20		
8. Ground veal and patties	31	31	31	31	31		
9. Neck bones					8		
IX. Kidneys	31	31	31	31	31		
X. Retail prices of wholesale cuts:							
1. Hindquarters	28	27	24	21	19		
2. Forequarters	23	22	21	19	15		
Lamb and mutton	Lamb			Mutton			
Lamb and mutton	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial	Grade R or utility and culls
XI. Steaks and chops:							
1. Loin chops	60	57	51	46	32	30	27
2. Rib chops	47	45	41	38	21	19	16
3. Leg or sirloin chops	47	45	41	38	21	19	16
4. Shoulder chops, blades or arm chops	41	39	36	33	19	16	14
XII. Roasts:							
1. Leg (whole, half or short cut)	41	39	35	31	22	21	19
2. Sirloin roast (bone-in)	47	45	41	38	21	19	16
3. Yoke rattle or triangle (bone-in)	27	27	26	24	13	12	10
4. Yoke rattle or triangle (boneless)	41	40	39	37	19	17	14
5. Chuck or shoulder, square cut (bone-in)	36	35	35	33	17	15	13
6. Chitlins or shoulder, cross cut (bone-in)	29	28	28	26	14	13	11
7. Loin	60	57	51	46	32	30	27
8. Rib	47	45	41	38	21	19	16
9. Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
1. Breast and flank	21	20	18	17	10	9	8
2. Neck (bone-in)	21	20	18	17	10	9	8
3. Neck (boneless)	32	32	32	32	19	19	19
4. Shank (bone-in)	21	20	18	17	10	9	8
5. Patties (ground meat)	32	32	32	32	19	19	19
6. Neck bones				7		7	7
XIV. Kidneys	28	28	28	28	15	15	15
XV. Retail prices of wholesale cuts:							
1. Leg	34	33	31	28	20	19	17
2. Loin	25	31	26	22	16	15	13
3. Hotel rack	38	35	30	25	18	16	14
4. Yoke	22	22	21	20	11	10	8

These ceiling prices apply in all Group 3 and Group 4 stores selling these meats located in Zone 9—South.

Zone 9—South includes the following area:

West Virginia, the following counties: Berkeley and Jefferson.

Virginia, all that portion of Virginia east of and including the counties of Frederick,

Shenandoah, Rockingham, Augusta, Rockbridge, Botetourt, Roanoke, Franklin, and Patrick.

North Carolina, all that portion of North Carolina east and southeast of and including the counties of Surry, Yadkin, Iredell, Catawba, Lincoln, and Gaston.

South Carolina, all that portion of South

Carolina east of and including the counties of York, Chester, Fairfield, Richland, Lexington, Aiken, Barnwell, Allendale, Hampton, Jasper, and Beaufort.

Georgia, all that portion of Georgia east of and including the counties of Richmond, Jefferson, Emanuel, Treutlen, Wheeler, Tel-fair, Coffee, Berrien, Cook, and Brooks.

Florida, the following counties of Florida: Jefferson, Madison, Taylor, Hamilton, Suwanee, Lafayette, Dixie, Columbia, Gilchrist, Levy, Baker, Nassau, Duval, Union, Bradford, Clay, St. Johns, Alachua, Putnam, Flagler, Marion, Volusia, Lake, Sumter, Citrus, Hernando, and Pasco.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (v) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12311, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 South

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
	<i>Cents per pound</i>				
I. Steaks:					
Porterhouse.....	51	47	40	35	31
T-bone.....	51	47	40	35	31
Club.....	51	47	40	35	31
Rib—10-inch cut.....	31	30	27	24	20
Rib—7-inch out.....	34	32	29	25	21
Sirloin.....	42	40	33	28	24
Pin bone.....	42	40	33	28	24
Sirloin (boneless).....	52	50	40	35	31
Round (bone-in) (full cut).....	40	38	34	28	24
Round (boneless) (top and bottom).....	42	40	35	29	25
Round tip.....	42	40	35	29	25
Chuck blade (bone-in).....	29	27	25	22	18
Chuck arm (bone-in).....	29	27	25	22	18
Flank.....	38	38	37	37	33
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	31	30	27	24	20
Rib standing (chine bone-in, 7-inch cut).....	34	32	29	25	21
Round tip.....	42	40	35	29	25
Rump (bone-in).....	27	25	22	18	14
Rump (boneless).....	42	40	35	29	25
Chuck blade pot roast.....	29	27	25	22	18
Chuck arm pot roast.....	29	27	25	22	18
Chuck or shoulder (boneless).....	37	35	32	28	24
English cut.....	20	27	25	22	18
III. Stews and other cuts:					
Short ribs.....	20	20	18	18	14
Plate (bone-in) (fresh or cured).....	20	20	18	18	14
Plate (boneless) (fresh or cured).....	25	25	23	23	19
Brisket (bone-in) (fresh or cured).....	25	25	22	22	18
Brisket (bone-in) (fresh or cured) (deckle on).....	33	33	28	28	24
Brisket (boneless) (cured) (deckle off).....	38	38	33	33	—
Flank meat.....	27	27	27	27	23
Neck (bone-in).....	25	25	22	22	18
Neck (boneless).....	30	29	26	23	19
Heel of round (boneless).....	31	29	25	21	17
Shank (bone-in) (hind and fore).....	18	18	18	18	14
Shank (boneless) (hind and fore).....	25	25	25	25	21
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.....	27	27	27	27	27
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	24	21	18	14
Sirloin beef—whole.....	31	29	23	20	16
Short loin beef—whole.....	37	34	29	25	21
Flank beef—whole.....	15	15	14	14	10
Rib beef—whole.....	27	26	24	21	17
Regular chuck—whole.....	23	21	19	17	13
Short plate—whole.....	16	16	15	15	11
Brisket—whole.....	18	18	16	16	12
Shank—whole.....	14	14	14	14	10
	Grades				
Veal	AA or choice	A or good	B or commercial	C or utility	D or cull
	<i>Cents per pound</i>				
VI. Steaks and chops:					
Loin chops.....	43	40	36	31	27
Rib chops.....	38	38	35	32	25
Shoulder chops (arm and blade).....	29	27	24	21	19
Round steak (outlets).....	45	42	38	33	30
Sirloin steaks or chops.....	37	35	31	28	25
VII. Roasts:					
Rump and sirloin (bone-in).....	34	32	28	25	22
Rump and sirloin (boneless).....	47	44	39	35	31
Leg.....	34	32	28	25	22
Leg—rump-off.....	34	32	28	25	22
Leg—shank-half.....	34	32	28	25	22
Leg—rump-half.....	34	32	28	25	22
Loin.....	43	40	36	31	27
Rib.....	38	38	35	32	25
Blade and arm.....	29	27	24	21	19
Round.....	45	42	38	33	30
Shoulder (bone-in) (square cut).....	28	26	25	23	18
Shoulder (boneless) (square cut).....	35	34	31	29	23
Boneless veal leg or round.....					29
Boneless veal sirloin strip.....					29
Veal tenderloin.....					29
Boneless veal regular rib roll.....					29
Boneless veal shoulder clod.....					28
Boned, rolled and tied veal roll.....					27

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 9 South—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	20	20	18	17	13
Breast (boneless)	29	27	24	21	19
Flank meat	29	27	24	21	19
Neck (bone-in)	20	20	18	17	13
Neck (boneless)	29	27	24	21	19
Shank (bone-in) (hind and fore)	20	20	18	17	13
Shank and heel meat (boneless) (hind and fore)	29	27	24	21	19
Ground veal and patties	30	30	30	30	30
Neckbones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
Hindquarters	27	26	23	20	18
Forequarters	22	21	20	18	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice, and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
Loin chops	58	55	49	44	31	29	26
Rib chops	45	43	39	37	20	18	15
Leg or sirloin chops	45	43	39	37	20	18	15
Shoulder chops, blade or arm chops	39	38	35	32	18	15	14
XII. Roasts:							
Leg (whole, half or short cut)	39	38	34	30	21	20	18
Sirloin roast (bone-in)	45	43	39	37	20	18	15
Yoke, rattle or triangle (bone-in)	26	26	25	23	13	12	10
Yoke, rattle or triangle (boneless)	39	38	38	36	18	16	14
Chuck or shoulder (square cut) (bone-in)	35	34	34	32	16	14	13
Chuck or shoulder (cross cut) (bone-in)	28	27	27	25	14	13	11
Loin	58	55	49	44	31	29	26
Rib	45	43	39	37	20	18	15
Boneless lamb shoulder roll				35			
XIII. Stews and other cuts:							
Breast and flank	20	19	17	16	10	9	8
Neck (bone-in)	20	19	17	16	10	9	8
Neck (boneless)	31	31	31	31	18	18	18
Shank (bone-in)	20	19	17	16	10	9	8
Patties (ground meat)	31	31	31	31	18	18	18
Neckbones				7			7
XIV. Kidneys	27	27	27	27	14	14	14
XV. Retail prices of wholesale cuts:							
Leg	33	32	30	27	19	18	16
Loin	34	30	25	21	15	14	13
Hotel rack	37	34	29	24	17	15	14
Yoke	21	21	20	19	11	10	8

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 9 SOUTH.

Zone 9—south includes the following area:

West Virginia, the following counties: Berkeley and Jefferson.

Virginia, all that portion of Virginia east of and including the counties of Frederick, Shenandoah, Rockingham, Augusta, Rockbridge, Botetourt, Roanoke, Franklin, and Patrick.

North Carolina, all that portion of North Carolina east and southeast of and including the counties of Surry, Yadkin, Iredell, Catawba, Lincoln, and Gaston.

South Carolina, all that portion of South Carolina east of and including the counties of York, Chester, Fairfield, Richland, Lexington, Aiken, Barnwell, Allendale, Hampton, Jasper, and Beaufort.

Georgia, all that portion of Georgia east of and including the counties of Richmond, Jefferson, Emanuel, Trenton, Wheeler, Telfair, Coffee, Berrien, Cook, and Brooks.

Florida, the following counties of Florida: Jefferson, Madison, Taylor, Hamilton, Suwanee, Lafayette, Dixie, Columbia, Gilchrist, Levy, Baker, Nassau, Duval, Union, Bradford, Clay, St. Johns, Alachua, Putnam, Flagler, Marion, Volusia, Lake, Sumter, Citrus, Hernando, and Pasco.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and he must not sell retail yearling lamb cuts of commercial, utility and culls grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

FEDERAL REGISTER, Thursday, May 25, 1944

(w) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 10

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
1. Porterhouse.....	56	52	44	38	34
2. T-bone.....	56	52	44	38	34
3. Club.....	56	52	44	38	34
4. Rib—10-inch cut.....	36	34	31	28	24
5. Rib—7-inch cut.....	39	37	34	29	25
6. Sirloin.....	47	44	36	31	27
7. Pin bone.....	47	44	36	31	27
8. Sirloin (boneless).....	58	55	45	38	34
9. Round (bone-in) (full cut).....	45	43	38	32	28
10. Round (boneless) (top and bottom).....	48	45	39	33	29
11. Round tip.....	48	45	39	33	29
12. Chuck blade (bone-in).....	32	30	28	25	21
13. Chuck arm (bone-in).....	32	30	28	25	21
14. Flank.....	41	41	40	40	36
II. Roasts:					
1. Rib standing (chine bone-in 10-inch cut).....	36	34	31	28	24
2. Rib standing (chine bone-in 7-inch cut).....	39	37	34	29	25
3. Round tip.....	48	45	39	33	29
4. Rump (bone-in).....	30	28	25	21	17
5. Rump (boneless).....	48	45	39	33	29
6. Chuck blade pot roast.....	32	30	28	25	21
7. Chuck arm pot roast.....	32	30	28	25	21
8. Chuck or shoulder (boneless).....	41	39	36	32	28
9. English cut.....	32	30	28	25	21
III. Stews and other cuts:					
1. Short ribs.....	23	23	21	21	17
2. Plate (bone-in) fresh or cured.....	23	23	21	21	17
3. Plate (boneless) fresh or cured.....	28	28	26	26	22
4. Brisket (bone-in) fresh or cured.....	28	28	24	24	20
5. Brisket (boneless) fresh and cured (deckle on).....	36	36	31	31	27
6. Brisket (boneless) (cured) (deckle off).....	41	41	36	36	—
7. Flank meat.....	30	30	30	30	26
8. Neck (bone-in).....	28	28	24	24	20
9. Neck (boneless).....	34	32	30	27	23
10. Heel of round (boneless).....	34	32	28	24	20
11. Shank (bone-in) (hind and fore).....	21	21	21	21	17
12. Shank (boneless) (hind and fore).....	29	29	28	28	24
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.....	30	30	30	30	30
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	27	25	23	19	15
2. Sirloin beef—whole.....	32	31	25	22	18
3. Short loin beef—whole.....	39	36	31	26	22
4. Flank beef—whole.....	16	16	16	16	12
5. Rib beef—whole.....	29	27	25	22	18
6. Regular chuck—whole.....	24	23	21	19	15
7. Short plate beef—whole.....	17	17	16	16	12
8. Brisket beef—whole.....	20	20	17	17	13
9. Shank beef—whole.....	15	15	15	15	11
VI. Steaks and chops:					
1. Loin chops.....	48	45	39	34	30
2. Rib chops.....	42	41	38	34	27
3. Shoulder chops (arm and blade).....	32	30	26	23	21
4. Round steak (outlets).....	50	46	41	36	33
5. Sirloin steaks or chops.....	40	38	34	30	28
VII. Roasts:					
1. Rump and sirloin (bone-in).....	37	34	31	27	25
2. Rump and sirloin (boneless).....	52	49	44	38	34
3. Leg.....	37	34	31	27	25
4. Leg—rump-off.....	37	34	31	27	25
5. Leg—shank-half.....	37	34	31	27	25
6. Leg—rump-half.....	37	34	31	27	25
7. Loin.....	48	45	39	34	30
8. Rib.....	42	41	38	34	27
9. Blade and arm.....	32	30	26	23	21
10. Round.....	50	46	41	36	33
11. Shoulder (bone-in) (square cut).....	30	30	27	25	20
12. Shoulder (boneless) (square cut).....	38	37	34	31	25
13. Boneless veal leg or round.....					32
14. Boneless veal sirloin strip.....					32
15. Veal tenderloin.....					32
16. Boneless veal regular rib roll.....					32
17. Boneless veal shoulder clod.....					31
18. Boned, rolled and tied veal roll.....					30

(w) Retail ceiling prices—Continued.

[For stores in Groups 1 and 2 as provided in Maximum Price Regulation No. 355, effective June 21, 1943.]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	23	22	20	19	15		
2. Breast (boneless)	32	30	26	23	21		
3. Flank meat	32	30	26	23	21		
4. Neck (bone-in)	23	22	20	19	15		
5. Neck (boneless)	32	30	26	23	21		
6. Shank (bone-in) (hind and fore)	23	22	20	19	15		
7. Shank and heel meat (boneless) (hind and fore)	32	30	26	23	21		
8. Ground veal and patties	32	32	32	32	32		
9. Neckbones					9		
IX. Kidneys	32	32	32	32	32		
X. Retail prices of wholesale cuts:							
1. Hindquarters	29	27	24	21	19		
2. Forequarters	23	23	21	19	15		
Lamb and mutton	Lamb			Mutton			
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice and good	Grade M or commercial	Grade R or utility and culls
XI. Steaks and chops:							
1. Loin chops	64	60	55	49	35	32	29
2. Rib chops	50	47	44	40	23	20	18
3. Leg or sirloin chops	50	47	44	40	23	20	18
4. Shoulder chops, blades or arm chops	44	41	38	35	20	18	16
XII. Roasts:							
1. Leg (whole, half or short cut)	44	41	38	34	24	22	21
2. Sirloin roast (bone-in)	50	47	44	40	23	20	18
3. Yoke rattle or triangle (bone-in)	29	29	28	26	15	13	12
4. Yoke rattle or triangle (boneless)	44	43	42	39	21	19	16
5. Chuck or shoulder, square cut (bone-in)	38	38	38	35	19	17	15
6. Chuck or shoulder, cross cut (bone-in)	31	30	30	28	16	14	12
7. Loin	64	60	55	49	35	32	29
8. Rib	50	47	44	40	23	20	18
9. Boneless lamb shoulder roll				38			
XIII. Stews and other cuts:							
1. Breast and flank	23	21	20	18	11	10	9
2. Neck (bone-in)	23	21	20	18	11	10	9
3. Neck (boneless)	35	35	35	35	21	21	21
4. Shank (bone-in)	23	21	20	18	11	10	9
5. Patties (ground meat)	35	35	35	35	21	21	21
6. Neck bones				8			8
XIV. Kidneys	30	30	30	30	17	17	17
XV. Retail prices of wholesale cuts:							
1. Leg	35	34	32	29	21	19	18
2. Loin	35	32	27	23	17	15	14
3. Hotel rack	39	36	31	26	18	16	14
4. Yoke	23	22	22	20	11	10	9

These ceiling prices apply in all Group 1 and 2 stores selling those meats at retail located in Zone 10.

Zone 10 includes the following area:

Florida, all that portion of Florida south of and including the counties of Brevard, Seminole, Orange, Osceola, Polk, Hillsborough, and Pinellas.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

Note 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with the customer's name.

Note 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

Note 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Paragraph (w) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 9-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(x) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 10.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21, 1943]

Beef	Grades				
	AA or Choice	A or Good	B or Com- mer- cial	C or Utility	D or Cutters and Can- ners
	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound
I. Steaks:					
1. Porterhouse.....	53	50	43	36	32
2. T-bone.....	53	50	43	36	32
3. Club.....	53	50	43	36	32
4. Rib—10-inch cut.....	33	31	29	25	21
5. Rib—7-inch cut.....	36	33	31	26	22
6. Sirloin.....	44	42	34	29	25
7. Filet bone.....	44	42	34	29	25
8. Sirloin (boneless).....	55	52	42	36	32
9. Round (bone-in) (full cut).....	43	40	35	30	26
10. Round (boneless) (top and bottom).....	45	42	37	31	27
11. Round tip.....	45	42	37	31	27
12. Chuck blade (bone-in).....	30	28	26	23	19
13. Chuck arm (bone in).....	30	28	26	23	19
14. Flank.....	39	39	39	39	35
II. Roasts:					
1. Rib standing (chine bone-in 10-inch cut).....	33	31	29	25	21
2. Rib standing (chine bone-in 7-inch cut).....	36	33	31	26	22
3. Round tip.....	45	42	37	31	27
4. Rump (bone-in).....	28	27	23	20	16
5. Rump (boneless).....	45	42	37	31	27
6. Chuck blade pot roast.....	30	28	26	23	19
7. Chuck arm pot roast.....	30	28	26	23	19
8. Chuck or shoulder (boneless).....	39	36	34	30	26
9. English cut.....	30	28	26	23	19
III. Stews and other cuts:					
1. Short ribs.....	21	21	20	20	16
2. Plate (bone-in) fresh or cured.....	21	21	20	20	16
3. Plate (boneless) fresh or cured.....	26	26	24	24	20
4. Brisket (bone-in) fresh or cured.....	27	27	23	23	19
5. Brisket (boneless) fresh and cured (deckle on).....	34	34	30	30	26
6. Brisket (boneless) (cured) (deckle off).....	39	39	35	35	—
7. Flank meat.....	29	29	28	28	24
8. Neck (bone-in).....	27	27	23	23	19
9. Neck (boneless).....	32	30	28	25	21
10. Heel of round (boneless).....	32	30	27	23	19
11. Shank (bone-in) (hind and fore).....	20	20	19	19	15
12. Shank (boneless) (hind and fore).....	27	27	27	27	23
13. Soup bone.....	3	3	3	3	3
14. Suet.....	5	5	5	5	5
IV. Ground beef.					
V. Retail prices of wholesale cuts:					
1. Round beef—whole.....	26	25	22	19	15
2. Sirloin beef—whole.....	32	30	25	21	17
3. Short loin beef—whole.....	38	36	30	26	22
4. Flank beef—whole.....	16	16	16	16	12
5. Rib beef—whole.....	28	27	25	22	18
6. Regular chuck.....	24	22	21	18	14
7. Short plate beef—whole.....	17	17	16	16	12
8. Brisket beef—whole.....	20	20	17	17	13
9. Shank beef—whole.....	15	15	14	14	10

Veal	Grades				
	AA or Choice	A or Good	B or Com- mer- cial	C or Utility	D or Cull
	Cents per pound	Cents per pound	Cents per pound	Cents per pound	Cents per pound
VI. Steaks and chops:					
1. Loin chops.....	45	42	37	32	28
2. Rib chops.....	40	39	36	32	26
3. Shoulder chops (arm and blade).....	30	28	25	22	20
4. Round steak (cutlets).....	47	44	39	34	31
5. Sirloin steaks or chops.....	38	36	32	29	26
VII. Roasts:					
1. Rump and sirloin (bone-in).....	35	33	29	26	23
2. Rump and sirloin (boneless).....	49	46	41	36	32
3. Leg.....	35	33	29	26	23
4. Leg—rump-off.....	35	33	29	26	23
5. Leg—shank-half.....	35	33	29	26	23
6. Leg—rump-half.....	35	33	29	26	23
7. Loin.....	45	42	37	32	28
8. Rib.....	40	39	36	32	26
9. Blade and arm.....	30	28	25	22	20
10. Round.....	47	44	39	34	31
11. Shoulder (bone-in) (square cut).....	29	28	26	23	19
12. Shoulder (boneless) (square cut).....	36	35	32	29	23
13. Boneless veal leg or round.....					31
14. Boneless veal sirloin strip.....					31
15. Veal tenderloin.....					31
16. Boneless veal regular rib roll.....					31
17. Boneless veal shoulder clod.....					30
18. Boned, rolled and tied veal roll.....					28

(x) Retail ceiling prices—Continued.

[For stores in Groups 3 and 4 as provided in Maximum Price Regulation No. 355, effective June 21 1943]

Veal—Continued	Grades						
	AA or choice	A or good	B or commercial	C or utility	D or cull		
VIII. Stews and other cuts:							
1. Breast (bone-in)	21	21	19	18	14		
2. Breast (boneless)	30	28	25	22	20		
3. Flank meat	30	28	25	22	20		
4. Neck (bone-in)	21	21	19	18	14		
5. Neck (boneless)	30	28	25	22	20		
6. Shank (bone-in) (hind and fore)	21	21	19	18	14		
7. Shank and heel meat (boneless) (hind and fore)	30	28	25	22	20		
8. Ground veal and patties	31	31	31	31	31		
9. Neckbones					8		
IX. Kidneys	31	31	31	31	31		
X. Retail prices of wholesale cuts:							
1. Hindquarters	28	26	24	21	19		
2. Forequarters	23	22	20	19	15		
Lamb and mutton	Lamb			Mutton			
	Grade AA or choice	Grade A or good	Grade B or commercial	Grade C or utility	Grade S or prime, choice, and good	Grade M or commercial	Grade R or utility and culs
XI. Steaks and chops:							
1. Loin chops	61	57	52	46	33	30	27
2. Rib chops	48	45	42	38	22	19	16
3. Leg or sirloin chops	48	45	42	38	22	19	16
4. Shoulder chops, blades or arm chops	41	39	36	33	19	17	14
XII. Roasts:							
1. Leg (whole, half or short cut)	42	39	36	32	23	21	19
2. Sirloin roast (bone-in)	45	45	42	38	22	19	16
3. Yoke rattle or triangle (bone-in)	28	27	26	25	14	12	11
4. Yoke rattle or triangle (boneless)	42	41	39	37	19	17	15
5. Chuck or shoulder, square cut (bone-in)	36	35	35	33	17	16	14
6. Chuck or shoulder, cross cut (bone-in)	29	28	28	26	14	13	11
7. Loin	61	57	52	46	33	30	27
8. Rib	48	45	42	38	22	19	16
9. Boneless lamb shoulder roll				36			
XIII. Stews and other cuts:							
1. Breast and flank	21	20	19	17	10	9	8
2. Neck (bone-in)	21	20	19	17	10	9	8
3. Neck (boneless)	33	33	33	33	20	20	20
4. Shank (bone-in)	21	20	19	17	10	9	8
5. Patties (ground meat)	33	33	33	33	20	20	20
6. Neck bones				8			8
XIV. Kidneys	29	29	29	29	16	16	16
XV. Retail prices of wholesale cuts:							
1. Leg	35	33	31	28	20	19	17
2. Loin	35	32	27	21	17	15	13
3. Hotel rack	38	35	31	26	18	16	14
4. Yoke	23	22	21	20	11	10	9

These ceiling prices apply in all Groups 3 and 4 stores selling these meats at retail located in Zone 10.

Zone 10 includes the following area:

Florida, all that portion of Florida south of and including the counties of Brevard, Seminole, Orange, Osceola, Polk, Hillsborough, and Pinellas.

The above prices are subject to the conditions contained in notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with the customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and culs grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

[Above portion of paragraph (X) amended by Am. 1, 8 F.R. 4922, effective 4-14-43; Am. 2, 8 F.R. 6214, effective 5-17-43; Am. 5, 8 F.R. 7827, effective 6-21-43; Am. 8, 8 F.R. 9366, effective 7-13-43; and Am. 11, 8 F.R. 12811, effective 8-20-43.]

FEDERAL REGISTER, Thursday, May 25, 1944

(1) Retail ceiling prices for beef, veal, lamb and mutton—fresh, cured and frozen—Zone 10

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Beef	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cutters and canners
I. Steaks:					
Porterhouse.....	51	48	41	35	31
T-bone.....	51	48	41	35	31
Club.....	51	48	41	35	31
Rib—10-inch cut.....	32	30	28	24	20
Rib—7 inch cut.....	35	32	30	25	21
Sirloin.....	42	40	33	28	24
Pin bone.....	42	40	33	28	24
Sirloin (boneless).....	53	50	40	35	31
Round (bone-in) (full cut).....	41	38	34	29	25
Round (boneless) (top and bottom).....	43	40	36	30	26
Round tip.....	43	40	36	30	26
Chuck blade (bone-in).....	29	27	25	22	18
Chuck arm (bone in).....	29	27	25	22	18
Flank.....	38	38	38	38	34
II. Roasts:					
Rib standing (chine bone-in, 10-inch cut).....	32	30	28	24	20
Rib standing (chine bone-in, 7-inch cut).....	35	32	30	25	21
Round tip.....	43	40	36	30	26
Rump (bone-in).....	27	26	22	19	15
Rump (boneless).....	43	40	36	30	26
Chuck blade pot roast.....	29	27	25	22	18
Chuck arm pot roast.....	29	27	25	22	18
Chuck or shoulder (boneless).....	38	35	33	29	25
English cut.....	29	27	25	22	18
III. Stews and other cuts:					
Short ribs.....	20	20	19	19	15
Plate (bone-in) (fresh or cured).....	20	20	19	19	15
Plate (boneless) (fresh or cured).....	25	25	23	23	19
Brisket (bone-in) (fresh or cured).....	26	26	22	22	18
Brisket (boneless) (fresh or cured) (deckle on).....	33	33	29	29	25
Brisket (boneless) (cured) (deckle off).....	38	38	34	34	—
Flank meat.....	28	28	27	27	23
Neck (bone-in).....	26	26	22	22	18
Neck (boneless).....	31	29	27	24	20
Heel of round (boneless).....	31	29	26	22	18
Shank (bone-in) (hind and fore).....	19	19	18	18	14
Shank (boneless) (hind and fore).....	26	26	26	26	22
Soup bone.....	3	3	3	3	3
Suet.....	5	5	5	5	5
IV. Ground beef.	28	28	28	28	28
V. Retail prices of wholesale cuts:					
Round beef—whole.....	25	24	21	18	14
Sirloin beef—whole.....	31	29	24	20	16
Short loin beef—whole.....	37	35	29	25	21
Flank beef—whole.....	15	15	15	15	11
Rib beef—whole.....	27	26	24	21	17
Regular chuck—whole.....	23	21	20	17	13
Short plate—whole.....	16	16	15	15	11
Brisket—whole.....	19	19	16	16	12
Shank—whole.....	14	14	14	14	10

Veal	Grades				
	AA or choice	A or good	B or com-mercial	C or utility	D or cull
VI. Steaks and chops:					
Loin chops.....	43	40	36	31	27
Rib chops.....	38	38	35	31	25
Shoulder chops (arm and blade).....	29	27	24	21	19
Round steak (cutlets).....	45	42	38	33	30
Sirloin steaks or chops.....	37	35	31	28	25
VII. Roasts:					
Rump and sirloin (bone-in).....	34	32	28	25	22
Rump and sirloin (boneless).....	47	44	39	35	31
Leg.....	34	32	28	25	22
Leg—rump-off.....	34	32	28	25	22
Leg—shank-half.....	34	32	28	25	22
Leg—rump-half.....	34	32	28	25	22
Loin.....	43	40	36	31	27
Rib.....	38	38	35	31	25
Blade and arm.....	29	27	24	21	19
Round.....	45	42	38	33	30
Shoulder (bone-in) (square cut).....	28	27	25	22	18
Shoulder (boneless) (square cut).....	35	34	31	28	22
Boneless veal leg or round.....					30
Boneless veal sirloin strip.....					30
Veal tenderloin.....					30
Boneless veal regular rib roll.....					30
Boneless veal shoulder clod.....					29
Boned, rolled and tied veal roll.....					27

(1) Retail ceiling prices for beef, veal, lamb, and mutton—fresh, cured and frozen—Zone 10—Continued

[For stores in Group 3B and 4B as provided in Amendment 12 to Maximum Price Regulation No. 355, effective October 28, 1943]

Veal—Continued	Grades				
	AA or choice	A or good	B or commercial	C or utility	D or cull
VIII. Stews and other cuts:					
Breast (bone-in)	20	20	18	17	14
Breast (boneless)	29	27	24	21	19
Flank meat	29	27	24	21	19
Neck (bone-in)	20	20	18	17	14
Neck (boneless)	29	27	24	21	19
Shank (bone-in) (hind and fore)	20	20	18	17	14
Shank and heel meat (boneless) (hind and fore)	29	27	24	21	19
Ground veal and patties	30	30	30	30	30
Neckbones					8
IX. Kidneys	30	30	30	30	30
X. Retail prices of wholesale cuts:					
Hindquarters	27	25	23	20	18
Forequarters	22	21	19	18	14

Lamb and mutton	Grades						
	Lamb				Mutton		
	AA or choice	A or good	B or commercial	C or utility	S or prime, choice, and good	M or commercial	R or utility and culls
XI. Steaks and chops:							
Loin chops	59	55	50	44	32	29	26
Rib chops	46	43	40	37	21	18	15
Leg or sirloin chops	46	43	40	37	21	18	15
Shoulder chops, blade or arm chops	39	38	35	32	18	16	14
XII. Roasts:							
Leg (whole, half or short cut)	40	38	35	31	22	20	18
Sirloin roast (bone-in)	46	43	40	37	21	18	15
Yoke, rattle or triangle (bone-in)	27	26	25	24	14	12	11
Yoke, rattle or triangle (boneless)	40	39	38	36	18	16	14
Chuck or shoulder (square cut)							
(bone-in)	35	34	34	32	16	15	14
Chuck or shoulder (cross cut)							
(bone-in)	28	27	27	25	14	13	11
Loin	59	55	50	44	32	29	26
Rib	46	43	40	37	21	18	15
Boneless lamb shoulder roll							
XIII. Stews and other cuts:							
Breast and flank	20	19	18	16	10	9	8
Neck (bone-in)	20	19	18	16	10	9	8
Neck (boneless)	32	32	32	32	19	19	19
Shank (bone-in)	20	19	18	16	10	9	8
Patties (ground meat)	32	32	32	32	19	19	19
Neckbones							
XIV. Kidneys	28	28	28	28	15	15	15
XV. Retail prices of wholesale cuts:							
Leg	34	32	30	27	19	18	16
Loin	34	31	26	20	16	14	13
Hotel rack	37	34	30	25	17	15	14
Yoke	22	21	20	19	11	10	9

NOTES—THESE CEILING PRICES APPLY IN GROUP 3B AND GROUP 4B STORES SELLING THESE MEATS AT RETAIL LOCATED IN ZONE 10

Zone 10 includes the following area:

Florida, all that portion of Florida south of and including the counties of Brevard, Seminole, Orange, Osceola, Polk, Hillsborough, and Pinellas.

The above prices are subject to the conditions contained in Notes 1 to 3, inclusive.

NOTE 1. *Ground meat.* (a) The retailer must not sell any ground meat unless it is ground beef, ground veal or ground lamb as defined in section 20 of the beef, veal, lamb and mutton retail regulation, and he must not sell such ground meat at prices higher than those listed above.

(b) If a customer buys any retail cut of meat and wants it ground, the retailer may grind that cut of meat for the customer, only if the grinding is done in a manner so that the customer can observe it. No addition may be charged the customer for the grinding.

[Subparagraph (1) added by Am. 12, 8 F.R. 14738, effective 10-28-43.]

(c) The retailer shall not have in his store or cooler any ground meat except ground beef, ground veal or ground lamb, or meat which has been bought by a customer and ground at the customer's request and which is wrapped and marked with that customer's name.

NOTE 2. *Cube steak.* The retailer must not sell any cubed steaks which have been cubed in advance of an order. If a customer buys any retail cut of meat and wants it cubed, the retailer may cube that cut of meat for the customer, only if the cubing is done in a manner so that the customer can observe it and no addition is charged the customer for the cubing.

NOTE 3. *Yearling lamb.* The ceiling prices for yearling lamb cuts of the different grades are lower than the above ceiling prices for lamb. The retailer must not sell retail yearling lamb cuts of choice grade at a higher price than the ceiling price for the corresponding retail lamb cut of good grade; he must not sell retail yearling lamb cuts of good grade at a higher price than the ceiling price for the corresponding retail lamb cut of commercial grade; and, he must not sell retail yearling lamb cuts of commercial, utility and cull grades at a higher price than the ceiling price for the corresponding retail lamb cut of utility grade.

SEC. 23. Appendix A: OPA standard beef wholesale cuts. You must cut the beef carcasses, quarters or other wholesale cuts into the following cuts before you make the standard retail cuts (see the skeletal chart for bone names):

(i) "Hindquarter" means the posterior portion of the side remaining after the severance of the 12-rib forequarter from the side, and comprising the round, full loin including the 13th rib, flank, kidney and hanging tender all in one piece, which posterior portion shall be obtained by cutting the beef side between the 12th and 13th ribs keeping the knife firmly against the 12th rib while cutting down the length of the rib to the point at the end of the rib where the rib joins the rib (costal) cartilage, from which point passing through the cartilage and meat of the flank and short plate in the same straight line, completing the cut.

(ii) "Forequarter" means the anterior portion of the side remaining after the severance of the 1-rib hindquarter from the side, and comprising the rib, regular chuck, brisket, short plate and foreshank all in one piece, which anterior portion contains the 1st to the 12th rib, inclusive. All heart (mediastinal) fat, but no other fat, shall be removed from the forequarter. The skirt (diaphragm) shall not be removed from any cut or part of the forequarter to which it is attached.

(iii) "Round" means the portion of the hindquarter remaining after the severance of the untrimmed full loin, and flank from the hindquarter, which portion shall be obtained as follows: the untrimmed full loin and flank shall be severed from the hindquarter by cutting in a straight line perpendicular to the contour of the outside or skin surface of the hindquarter. The cut shall be made on a straight line formed by and starting from that point on the backbone which is the juncture of the last (5th) sacral vertebra and the first (1st) tall (caudal) vertebra, and passing through that point which just misses the end of the protuberance of the femur bone, and exposes the ball of the femur bone, continuing in the same straight line beyond the second point to complete the cut. Two tail vertebrae shall be left on the round. Attached to the tail bone of the round shall be the tip or rear corner of the fifth sacral vertebra. All cod, udder and pelvic fat remaining on the round after its severance from the full loin and flank shall remain on the round.

(iv) "Trimmed full loin" means the portion of the hindquarter remaining after the severance of the round, flank, hanging tender (from the open side), kidney knob and excess loin (lumbar) and pelvic (sacral) fat from the inside of the loin, from the hindquarter, and comprising the short loin and sirloin

(loin end) in one piece, the back bone of which portion shall include one and one-half (1½) thoracic vertebrae, six (6) lumbar vertebrae, and five (5) sacral vertebrae (the tip or rear corner of the fifth sacral vertebra shall have been sawed off in severing the round from the full loin and flank), and which portion shall be obtained as follows: Part of the kidney knob, all of the kidney and the fat lying closely around the kidney in open (left) and closed (right) sides shall be removed first by a cut starting at the rear end of the kidney and slanting directly to the front edge of the half of the 12th thoracic vertebra at the point of severance of the hindquarter and forequarter.

Second, the hanging tender, which means the cylindrical shaped piece of lean meat attached at one end under the kidney knob in open (left) side hindquarters shall be removed entirely from open side loins by being severed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae.

Third, after the severance of the round from the hindquarter, the flank shall be severed from the full loin by a cut starting at the heavy end of the full loin at the ventral point of severance of the round from the hindquarter and continuing in a straight line to a fixed point on the inside of the 13th rib determined by measuring off ten inches in a straight line from the center of the protruding edge of the 13th thoracic vertebra, but in making the cut no more than one (1) inch of cod or udder fat shall be left on the flank side of the face of the loin.

(NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 13th thoracic vertebra and not from the hollow of the chine bone where the 13th rib joins the 13th thoracic vertebra.)

Fourth, the excess loin (lumbar) and pelvic (sacral) fat shall be trimmed from the inside of the full loin by placing the full loin upon a flat surface, with no other support to change its position, meat side down, and removing all fat which extends above a flat plane parallel with the flat surface supporting the full loin and on a level with the full length of the protruding edge of the lumbar section of the chine bone. Then all fat shall be removed which extends above a flat plane using the following two lines as guides for each edge of the plane: an imaginary line parallel with the full length of the protruding edge of the lumbar section of the chine bone which line extends 1 inch directly above such protruding edge; a line on the inside of the loin two inches from the flank edge and running parallel with such edge for the full length of the loin. All fat obstructing the measurement of the second line shall first be removed. In addition to the foregoing all rough fat in the pelvic cavity of the heavy end of the loin (sirloin) shall be trimmed smooth and trimming by a knife shall be apparent. No fat remaining in the pelvic cavity shall exceed one inch in depth.

(v) "Flank" means the portion of the hindquarter remaining after the severance of the round and untrimmed full loin from the hindquarter, which shall be obtained after the removal of the

round by separation from the untrimmed full loin, starting the cut at the point at the lower end of the loin end (sirloin) which was the ventral point of separation of the full loin and round, leaving no more than one inch of cod or udder fat attached to the flank side of the face of the full loin, and continuing in a straight line to a fixed point on the inside of the 13th rib determined by measuring off ten inches in a straight line along the 13th rib from the center of the protruding edge of the 13th thoracic vertebra.

(NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 13th thoracic vertebra and not from the hollow of the chine bone where the 13th rib joins the 13th thoracic vertebra.)

(vi) "Flank steak" means the flat, oval-shaped lean muscle of meat imbedded in the cod or udder end of the flank which shall be obtained by loosening the narrow end of the steak piece at the cod or udder end of the flank, cutting through the membrane along both sides of the steak, then pulling and cutting the steak loose and severing it from the thick membrane which lies directly under and to which it is attached. None of the thick membrane shall be left on the steak. All fat shall be trimmed from the steak, but the thin membrane on the top surface of the steak shall not be removed.

(vii) "Short loin" means that portion of the trimmed full loin remaining after the severance of the sirloin (loin end) from the trimmed full loin, which portion shall be obtained by a cut perpendicular to the contour of the outside or skin surface of the trimmed full loin begun at a point which is the juncture on the chine bone of the 5th and 6th lumbar vertebrae and continuing in a straight line perpendicular to the contour of the outside or skin surface of the trimmed full loin to and through a point flush against the end of the hip (pin) bone, but leaving no part of the hip (pin) bone in the short loin. The backbone of the short loin shall include five (5) lumbar vertebrae, one and one-half (1½) thoracic vertebrae and part of the 13th rib.

(viii) "Sirloin" (loin end) means the thick portion of the trimmed full loin remaining after the severance of the short loin from the trimmed full loin. The backbone of the sirloin shall include one (1) lumbar vertebra, five (5) sacral vertebrae (the tip or rear corner of the fifth (5th) sacral vertebra shall have been sawed off in separating the round from the trimmed full loin and flank), and the entire hip bone (ilium).

(ix) "Regular chuck" means the portion of the cross cut chuck remaining after the severance of the foreshank and brisket from the cross cut chuck, and containing most of the blade bone (scapula), part of the (humerus) arm bone, parts of the five ribs (1st to 5th, inclusive), that section of the back bone attached to the ribs, and the neck bone (cervical vertebrae from 1 to 7, inclusive), that section of the back bone at a cut through the cross cut chuck made in a straight line perpendicular to the contour of the outside or skin surface of

the cross cut chuck (thereby separating the brisket and foreshank from the cross cut chuck) starting at a fixed point on the inside of the 5th rib determined by measuring off ten (10) inches along the 5th rib in a straight line from the center of the protruding edge of the 5th thoracic vertebra, continuing in the same straight line to the tip of the forward end of the breast bone (forward end of the 1st segment of sternum), and passing through the (humerus) arm bone in the same straight line to complete the cut.

(NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 5th thoracic vertebra and not from the hollow of the chine bone where the 5th rib joins the 5th thoracic vertebra.)

(x) "Foreshank" means the portion of the cross cut chuck remaining after the severance of the regular chuck and brisket from the cross cut chuck, which portion shall be obtained (after separation of the regular chuck) by separation from the brisket by a cut following the natural seam and leaving the entire lip, or web muscle, on the brisket.

(xi) "Brisket" means the portion of the cross cut chuck remaining after the severance of the regular chuck and foreshank from the cross cut chuck, which portion contains parts of four ribs (2nd to 5th, inclusive), part of the breast bone and the rib (costal) cartilages which connect the ends of the rib bones with the breast bone. All heart (mediastinal) fat, but no other fat shall be removed from the brisket.

(xii) "Rib" means the portion of the forequarter remaining after the severance of the cross cut chuck and short plate from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), that section of the back bone attached to the ribs, posterior tip and cartilage of the blade bone (scapula), part of the blade bone (scapula) which portion shall be obtained (by separation from the short plate) by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside protruding edge of the 12th thoracic vertebra and continuing to and through a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of the 6th thoracic vertebra.

(NOTE: The 10-inch measurements shall be made from the centers of the protruding edges of the 6th and 12th thoracic vertebrae, and not from the hollow of the chine.)

(xiii) "Short plate" means the portion of the forequarter remaining after the severance of the cross cut chuck and the rib from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), the rib (costal) cartilages attached to them, and part of the breastbone.

SEC. 24. Beef skeletal chart; OPA standard primal cuts.¹

SEC. 25. Appendix C: Skeletal chart for making standard beef retail cuts.¹

[Sec. 25 added by Am. 2, 8 F.R. 6214, effective 5-17-43.]

¹ Filed as part of the original document.

SEC. 26. Appendix D: Chart of retail veal cuts and the wholesale cuts from which they are obtained.¹

[Sec. 26 added by Am. 2, 8 F.R. 6214, effective 5-17-43.]

SEC. 27. Appendix E: Chart of retail lamb and mutton cuts and the wholesale cuts from which they are obtained.¹

[Sec. 27 added by Am. 2, 8 F.R. 6214, effective 5-17-43.]

SEC. 28. OPA list of retail ceiling prices for variety meats and edible by-products: Fresh, cured and frozen—(a) Retail ceiling prices for beef variety meats and edible by-products: Fresh, cured and frozen—Group 1 and 2 stores.

[Price per pound]

	Zone 1	Zone 2	Zones 3, 4, 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Blood.....	14	13	12	12	13	13	13	14	14
Brains.....	18	17	16	16	16	17	17	17	18
Caul fat.....	20	19	18	18	19	19	19	20	20
Cheek meat.....	25	24	22	23	23	24	24	24	25
Cheek meat trimmings.....	17	16	15	15	16	16	16	17	17
Diaphragm meat.....	22	21	19	20	20	21	21	21	22
Fries.....	14	13	12	12	13	13	13	14	14
Gullet weasand meat.....	22	21	19	20	20	21	21	21	22
Head meat.....	25	24	22	23	23	24	24	24	25
Hearts, blemished.....	23	22	21	21	22	22	22	23	23
Heart trimmings.....	14	13	12	12	13	13	13	14	14
Kidneys.....	22	21	19	20	20	21	21	21	22
Lips.....	14	13	12	12	13	13	13	14	14
Livers, unblemished.....	40	39	38	38	38	39	39	40	40
Livers, blemished.....	34	33	32	32	32	33	33	33	34
Lungs.....	10	08	07	08	08	08	09	09	10
Melts.....	10	08	07	08	08	08	09	09	10
Oxtail split joints.....	25	24	22	23	23	24	24	24	25
Palates.....	10	08	07	08	08	08	09	09	10
Sweetbreads, unblemished.....	42	41	40	40	41	41	41	42	42
Sweetbreads, blemished.....	22	21	20	21	21	21	22	22	22
Tails under $\frac{1}{4}$ lb.....	17	16	15	15	16	16	16	17	17
Tails $\frac{1}{4}$ lb. and up.....	22	21	19	20	20	21	21	21	22
Tongues, unblemished.....	38	37	36	36	37	37	38	38	38
Tongues—A, cured.....	42	41	40	40	41	41	41	42	42
Tongues—A, smoked.....	54	52	51	52	52	52	53	53	54
Tongues canner.....	29	28	27	27	28	28	29	29	29
Tongues canner cured.....	36	35	34	34	35	35	35	36	36
Tongue meat.....	22	21	19	20	20	21	21	21	22
Tripe, scalded.....	11	10	09	09	10	10	10	11	11
Tripe cooked.....	17	16	15	15	16	16	16	17	17
Tripe honeycomb.....	25	24	22	23	23	24	24	24	25
Udders.....	10	08	07	08	08	08	09	09	10
Vinegar pickled and cooked beef tripe, regular.....	28	27	26	26	27	27	28	28	28
Vinegar pickled and cooked beef tripe, honeycomb.....	32	31	30	31	31	31	32	32	32

(b) Retail ceiling prices for beef variety meats and edible by-products: Fresh, cured and frozen—Group 3 and 4 stores and Group 3B and 4B stores.

[Price per pound]

	Zone 1	Zone 2	Zones 3, 4, 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Blood.....	13	12	11	11	11	12	12	12	13
Brains.....	16	15	14	15	15	15	16	16	16
Caul fat.....	19	18	16	17	17	18	18	18	19
Cheek meat.....	23	22	21	21	22	22	22	23	23
Cheek meat trimmings.....	16	15	14	14	14	15	15	15	16
Diaphragm meat.....	20	19	18	18	19	19	19	20	20
Fries.....	13	12	11	11	11	12	12	12	13
Gullet weasand meat.....	20	19	18	18	19	19	19	20	20
Head meat.....	23	22	21	21	22	22	22	23	23
Hearts, blemished.....	22	20	19	20	20	20	21	21	22
Heart trimmings.....	13	12	11	11	11	12	12	12	13
Kidneys.....	20	19	18	18	19	19	19	20	20
Lips.....	13	12	11	11	11	12	12	12	13
Livers, unblemished.....	38	36	35	36	36	36	37	37	38
Livers, blemished.....	32	31	30	30	30	31	31	31	32
Lungs.....	8	7	6	7	7	7	8	8	8
Melts.....	8	7	6	7	7	7	8	8	8
Oxtail split joints.....	23	22	21	21	22	22	22	23	23
Palates.....	8	7	6	7	7	7	8	8	8
Sweetbreads, unblemished.....	40	39	38	38	38	39	39	39	40
Sweetbreads, blemished.....	21	20	19	19	19	20	20	20	21
Tails under $\frac{1}{4}$ lb.....	16	15	14	14	14	15	15	15	16
Tails $\frac{1}{4}$ lb. and up.....	20	19	18	18	19	19	19	20	20
Tongues, unblemished.....	36	35	34	34	35	35	36	36	36
Tongues—A, cured.....	40	39	38	38	38	39	39	39	40
Tongues—A, smoked.....	51	50	49	49	49	50	50	50	51
Tongues canner.....	27	26	25	26	26	26	27	27	27
Tongues canner cured.....	34	33	32	32	32	33	33	34	34
Tongue meat.....	20	19	18	18	19	19	19	20	20
Tripe, scalded.....	10	9	8	8	8	9	9	9	10
Tripe cooked.....	16	15	14	14	14	15	15	15	16
Tripe honeycomb.....	23	22	21	21	22	22	22	23	23
Udders.....	8	7	6	7	7	7	8	8	8
Vinegar pickled and cooked beef tripe, regular.....	26	25	24	25	25	26	26	26	26
Vinegar pickled and cooked beef tripe, honeycomb.....	30	29	28	29	29	30	30	30	30

¹ Filed as part of the original document.

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(c) Retail ceiling prices for veal variety meats and edible by-products: Fresh, cured and frozen—Group 1 and 2 stores.

[Price per pound]

	Zone 1	Zone 2	Zone 3	Zones 4, 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Brains.....	22	21	20	20	21	21	21	22	22	22
Cheek meat.....	25	24	22	22	23	23	24	24	24	25
Diaphragm meat.....	22	21	19	19	20	20	21	21	21	22
Feet.....	20	19	18	18	18	19	19	19	20	20
Fries.....	43	42	41	41	41	41	42	42	43	43
Gullet weasand meat.....	22	21	19	19	20	20	21	21	21	22
Head skinned.....	28	27	25	25	26	26	27	27	27	28
Head meat.....	25	24	22	22	23	23	24	24	24	25
Heart, blemished.....	23	22	21	21	21	22	22	22	23	23
Heart trimmings.....	14	13	12	12	12	13	13	13	14	14
Lips.....	14	13	12	12	12	13	13	13	14	14
Livers, unblemished.....	82	81	80	80	81	81	82	82	82	82
Livers, blemished.....	78	77	76	76	76	76	77	77	78	78
Lungs.....	10	8	7	7	8	8	8	9	9	10
Melts.....	10	8	7	7	8	8	8	9	9	10
Plucks.....	46	45	44	44	44	44	45	45	46	46
Sweetbread, unblemished.....	68	67	66	66	66	66	67	67	68	68
Pairs under 6 oz.....	66	65	63	63	64	64	65	65	65	66
Pairs 6-12 oz.....	73	72	71	71	71	72	72	73	73	73
Pairs over 12 oz.....	81	80	79	79	79	79	80	80	81	81
Tails under $\frac{1}{4}$ pound.....	17	16	15	15	15	16	16	16	17	17
Tails $\frac{1}{4}$ pound and up.....	22	21	19	19	20	20	21	21	21	22
Tongues, unblemished.....	32	31	30	30	30	31	31	32	32	32
Tongues canner.....	25	24	22	22	23	23	24	24	24	25
Tongue meat.....	22	21	19	19	20	20	21	21	21	22
Tripe, scalded.....	11	10	9	9	9	10	10	10	11	11
Tripe cooked.....	17	16	15	15	15	16	16	16	17	17

(d) Retail ceiling prices for veal variety meats and edible by-products: Fresh, cured and frozen—Group 3 and 4 stores and Group 3B and 4B stores.

[Price per pound]

	Zone 1	Zone 2	Zone 3	Zone 4, 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Brains.....	21	20	19	19	19	19	20	20	20	21
Cheek meat.....	23	22	21	21	21	22	22	23	23	23
Diaphragm meat.....	20	19	18	18	18	19	19	20	20	20
Feet.....	19	18	17	17	17	17	18	18	18	19
Fries.....	41	39	38	39	39	39	39	41	40	41
Gullet weasand meat.....	20	19	18	18	18	19	19	19	20	20
Head skinned.....	26	25	24	24	24	24	25	25	26	26
Head meat.....	23	22	21	21	21	22	22	22	23	23
Heart, blemished.....	22	20	19	19	20	20	20	21	21	22
Heart trimmings.....	13	12	11	11	11	11	12	12	12	13
Lips.....	13	12	11	11	11	11	12	12	12	13
Livers, unblemished.....	78	77	76	76	77	77	77	78	78	78
Livers, blemished.....	74	73	71	71	72	73	73	73	74	74
Lungs.....	08	07	06	06	07	07	07	08	08	08
Melts.....	08	07	06	06	07	07	07	08	08	08
Plucks.....	43	42	41	41	42	42	42	43	43	43
Sweetbreads, unblemished.....	65	63	62	62	63	63	63	64	64	65
Pairs under 6 oz.....	62	61	60	60	61	61	61	62	62	62
Pairs 6-12 oz.....	70	69	68	68	68	68	69	69	69	70
Pairs over 12 oz.....	77	76	75	75	75	76	76	76	77	77
Tails under $\frac{1}{4}$ #.....	16	15	14	14	14	14	15	15	15	16
Tails $\frac{1}{4}$ # and up.....	20	19	18	18	19	19	19	20	20	20
Tongues, unblemished.....	30	29	28	28	28	29	29	30	30	30
Tongues canner.....	23	22	21	21	21	22	22	22	23	23
Tongue meat.....	20	19	18	18	18	19	19	19	20	20
Tripe, scalded.....	10	09	08	08	08	08	09	09	09	10
Tripe cooked.....	16	15	13	13	14	14	15	15	15	16

(e) Retail ceiling prices for lamb and mutton variety meats and edible by-products: Fresh, cured and frozen—Group 1 and 2 stores.

[Price per pound]

	Zone 1	Zones 2, 3, 4, 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Brains.....	22	20	21	21	21	22	22	22
Cheek meat.....	20	18	18	19	19	19	20	20
Diaphragm meat.....	18	16	17	17	18	18	18	19
Fries.....	47	45	46	46	46	47	47	48
Gullet weasand meat.....	18	16	17	17	18	18	18	19
Head skinned.....	15	13	14	14	14	15	15	16
Head meat.....	20	18	18	19	19	19	18	20
Heart, blemished.....	23	21	21	22	22	22	23	23
Livers, unblemished lamb.....	33	32	32	32	33	33	33	34
Livers, blemished sheep.....	30	28	29	29	30	30	30	31
Lungs.....	09	07	08	08	08	09	09	10
Melts.....	09	07	08	08	08	09	09	10
Plucks.....	24	22	22	22	23	23	24	24
Sweetbreads, unblemished.....	45	43	43	44	44	44	45	45
Tongues, unblemished.....	27	25	26	26	27	27	27	28
Tripe, scalded.....	09	07	08	08	08	09	09	10
Tripe, cooked.....	15	13	14	14	14	15	15	16

(f) Retail ceiling prices for lamb and mutton variety meats and edible by-products: Fresh, cured and frozen—Group 3 and 4 stores and Group 3B and 4B stores.

[Price per pound]

	Zone 1	Zone 2, 3, 4, 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Brains.....	20	19	19	19	20	20	20	21
Cheek meat.....	18	16	17	17	18	18	18	19
Diaphragm meat.....	17	15	15	16	16	16	17	17
Fries.....	45	43	43	43	44	44	45	45
Gullet weasand meat.....	17	15	15	16	16	16	17	17
Head skinned.....	14	12	12	13	13	13	14	14
Head meat.....	18	16	17	17	18	18	18	19
Heart, blemished.....	21	19	20	20	20	21	21	22
Livers, unblemished lamb.....	31	30	30	30	31	31	31	32
Livers, blemished sheep.....	28	27	27	27	28	28	28	29
Lungs.....	08	06	07	07	07	08	08	08
Melts.....	08	06	07	07	07	08	08	08
Plucks.....	22	20	20	21	21	22	22	22
Sweetbreads, unblemished.....	42	40	41	41	42	42	42	43
Tongues, unblemished.....	26	24	24	24	25	25	25	26
Tripe scalded.....	08	06	07	07	07	08	08	08
Tripe, cooked.....	14	12	12	12	13	13	14	14

(g) Retail ceiling prices for pork variety meats and edible by-products: Fresh, cured and frozen—Group 1 and 2 stores.

[Price per pound]

	Zone 1	Zone 2	Zone 3	Zone 4	Zone 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Brains.....	25	24	23	22	21	22	22	22	23	23	24
Caul fat.....	23	21	21	20	19	19	20	20	21	21	21
Cheek meat.....	33	32	32	31	30	30	30	31	31	32	32
Chitterlings.....	20	18	18	17	16	16	17	17	17	18	18
Crown meat.....	18	17	16	16	14	15	15	16	16	16	17
Cutlets.....	46	45	44	44	43	43	43	44	44	44	45
Diaphragm meat.....	23	21	21	20	19	19	20	20	21	21	21
Ears.....	15	14	13	13	11	12	12	13	13	13	14
Gullet weasand meat.....	23	21	21	20	19	19	20	20	21	21	21
Head.....	18	17	16	16	14	15	15	16	16	16	17
Head Meat.....	33	32	32	31	30	30	30	31	31	32	32
Head Skins.....	20	18	18	17	16	16	17	17	18	18	18
Heart, blemished.....	24	23	22	22	21	21	21	22	22	22	22
Kidneys.....	21	20	19	19	18	18	18	19	19	19	19
Leaf Lard—raw.....	25	24	24	23	22	22	22	23	23	24	24
Lips.....	14	12	12	11	10	10	11	11	11	12	12
Livers, blemished.....	26	24	22	23	22	22	23	23	24	22	22
Melts.....	11	9	9	8	7	7	8	8	8	9	9
Snouts.....	20	18	18	17	16	16	17	17	18	18	18
Tongue.....	29	27	27	26	25	25	26	26	27	27	27
Tongue—cured.....	30	29	28	28	27	27	27	28	28	28	29
Tongue meat.....	21	20	19	19	18	18	18	19	19	19	19
Tongue—smoked.....	40	39	38	38	36	37	37	38	38	38	39
Tripe scalded.....	12	11	10	10	8	9	9	10	10	10	10
Tripe—coo ed.....	18	17	16	16	14	15	15	16	16	16	16
Cured Pork Items:											
Snouts.....	25	24	24	23	22	22	23	23	24	24	24
Ears.....	21	19	19	18	17	17	18	18	19	19	19
Lips.....	19	17	17	16	15	15	16	16	17	17	17
Heads (split, brains out).....	30	28	28	27	26	26	27	27	28	28	28

(h) Retail ceiling prices for pork variety meats and edible by-products: Fresh, cured and frozen—Group 3 and 4 stores and Group 3B and 4B stores.

[Price per pound]

	Zone 1	Zone 2	Zone 3	Zone 4	Zone 4A	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10
Brains.....	23	22	21	21	20	20	20	21	21	21	22
Caul fat.....	21	20	19	19	18	18	19	19	19	19	20
Cheek meat.....	31	30	30	29	28	28	28	29	29	30	30
Chitterlings.....	18	17	16	16	15	15	15	16	16	16	17
Crown meat.....	17	15	15	14	13	14	14	14	15	15	15
Cutlets.....	44	42	42	41	40	40	41	41	42	42	42
Diaphragm meat.....	21	20	19	19	18	18	18	19	19	19	20
Ears.....	14	12	12	11	10	11	11	11	12	12	12
Gullet weasand meat.....	21	20	19	19	18	18	18	19	19	19	20
Head.....	17	15	15	14	13	14	14	14	15	15	15
Head meat.....	31	30	30	29	28	28	28	29	29	30	30
Head skins.....	18	17	16	16	15	15	15	16	16	16	17
Heart, blemished.....	23	21	21	20	19	19	20	20	21	21	21
Kidneys.....	20	18	18	17	16	16	17	17	18	18	18
Leaf lard—raw.....	24	22	22	21	20	20	21	21	22	22	22
Lips.....	12	11	11	10	09	09	09	10	10	11	11
Livers, blemished.....	24	23	20	20	20	21	21	22	22	22	23
Melts.....	09	08	08	07	06	06	07	07	08	08	08
Snouts.....	18	17	16	16	15	15	15	16	16	16	17
Tongue.....	27	26	25	24	23	24	24	24	25	25	26
Tongue—cured.....	28	27	27	26	25	25	26	26	26	27	27
Tongue meat.....	20	18	18	17	16	16	17	17	18	18	18
Tongue—smoked.....	38	36	36	35	34	35	35	35	36	36	36
Tripe scalded.....	11	09	09	08	07	08	08	09	09	09	09
Tripe—cooked.....	17	15	15	14	13	14	14	14	15	15	15
Cured pork items:											
Snouts.....	24	22	22	21	20	20	21	21	22	22	22
Ears.....	19	18	17	17	16	16	17	17	17	18	18
Lips.....	17	16	16	15	14	14	14	15	15	16	16
Heads (split, brains out).....	28	26	26	25	24	24	25	25	26	26	26

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(I) **Zones.** The zones for variety meats and edible by-products are the same as those for beef, veal, lamb and mutton except for zones 4 and 4-A. The following area is taken out of zone 4 and made into a separate zone called zone 4-A:

Zone 4-A. All that portion of Wisconsin south and west of and including the counties of St. Croix, Dunn, Chippewa, Clark, Jackson, Monroe, Vernon and Crawford.

All that portion of Minnesota south of and including the counties of Washington, Ramsey, Hennepin, Wright, McLeod, Renville, Chippewa, and Lac qui Parle.

All that portion of South Dakota south and east of and including the counties of Deuel, Codington, Clarke, Spink, Faulk, Hand, Jerauld, Aurora and Charles Mix.

All that portion of Nebraska east of and including the counties of Boyd, Holt, Garfield, Valley, Sherman, Buffalo, Kearney and Franklin.

All that portion of Kansas east and north of and including the counties of Smith, Osborne, Russell, Lincoln, Ottawa, Clay, Geary, Wabaunsee, Shawnee, Douglas and Johnson.

All that portion of Missouri west and north of and including the counties of Scotland, Knox, Shelby, Monroe, Audrain, Boone, Howard, Saline, Lafayette and Jackson.

Iowa except the counties of Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines and Lee.

[Sec. 28 added by Am. 5, 8 F.R. 7827, effective 6-21-43 and amended by Am. 11, 8 F.R. 12811, effective 9-30-43; Am. 12, 8 F.R. 14738, effective 10-28-43; and Am. 13, 9 F.R. 1157, effective 2-3-44.]

SEC. 29. OPA list of retail ceiling prices for miscellaneous beef items—(a) Retail ceiling prices for dried beef (sliced)—Group 1 and 2 stores.

	Price per pound											
	Zone 1	Zone 2	Zone 3	Zone 4	Zone 4a	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10	
Bulk unpackaged.....	87	85	85	84	84	85	85	86	86	86	86	
1/4 lb. cellophane.....	23	22	22	22	22	22	22	23	23	23	23	

(b) Retail ceiling prices for dried beef (sliced)—Group 3 and 4 stores and Group 3B and 4B stores.

	Price per pound											
	Zone 1	Zone 2	Zone 3	Zone 4	Zone 4a	Zone 5	Zone 6	Zone 7	Zone 8	Zone 9	Zone 10	
Bulk unpackaged.....	83	82	81	80	80	81	81	82	82	82	82	
1/4 lb. cellophane.....	22	22	21	21	21	21	22	22	22	22	22	

[Sec. 29 added by Am. 11, 8 F.R. 12811, effective 9-20-43, except that it shall become effective on 9-8-43 with respect to sales of dried beef (sliced); and amended by Am. 12, 8 F.R. 14738, effective 10-28-43.]

Effective date. This regulation shall become effective May 17, 1943. [MPR 355 originally issued April 5, 1943.]

[Effective date provision amended by Am. 1, 8 F.R. 4922, effective 4-14-43.]

[Effective dates of amendments are shown in notes following parts affected.]

NOTE: All reporting and record-keeping requirements of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7463; Filed, May 24, 1944;
4:32 p. m.]

The effective date provision of Amendment No. 14 to Maximum Price Regulation No. 280 is amended to read as follows:

This amendment shall become effective February 22, 1943, and shall terminate on August 23, 1944.

This Amendment No. 45 shall become effective May 23, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 23d day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7386; Filed, May 23, 1944;
4:51 p. m.]

PART 1407—RATIONING OF FOOD AND FOOD PRODUCTS

[IRO 16, Amdt. 30 to Rev. Supp. 1]

MEAT, FATS, FISH AND CHEESES

Revised Supplement 1 to Ration Order 16 is amended in the following respects:

1. The Official Table of Consumer Point Values (No. 14), referred to in § 1407.3027 (a) is amended in the following respects:

The text, under the heading "Hamburger", is amended to read as follows:

Hamburger. Ground from beef (excluding head meat) having a zero point value and from beef fat.

¹ 8 F.R. 16834, 16839, 16893, 17278, 17306, 17372; 9 F.R. 105, 184, 781, 1181, 1819, 2007, 2091, 2477, 2553, 2789, 2830.

2. The Official Table of Consumer Point Values for Kosher Meats (No. 14), referred to in § 1407.3027 (a) is amended in the following respects:

The text, following the item "Hamburger", under the classification "Beef", is amended to read as follows:

Hamburger. Ground from forequarter beef (excluding head meat) having a zero point value and from beef fat.

3. The Official Table of Trade Point Values (No. 14), referred to in § 1407.3027 (a) is amended in the following respects:

a. The items listed below on the table under "Section A—Meats" are amended to read as follows:

	Points per pound
Beef (including kosher)	
Carcass or side (K and S in):	
Grades AA, A, B, and C.....	5.0
Carcass, side, or quarter:	
Cutters and canners.....	0.0
Stags and bulls, all grades.....	0.0
Primal cuts (excluding cutters and canners; and excluding stags and bulls, all grades):	
Boneless beef:	
Stag and bull meat, all grades.....	0.0
Carcass meat (excluding cutters and canners; and excluding stags and bulls, all grades).....	7.1
Hindquarter—(excluding cutters and canners; and excluding stags and bulls, all grades).....	9.9
Tenderloin—(excluding cutters and canners; and excluding stags and bulls, all grades).....	12.0
Fabricated beef cuts (excluding cutters and canners; and excluding stags and bulls, all grades):	
Tenderloin (whole or part)—excluding cutters and canners; and excluding stags and bulls, all grades).....	12.0

b. Footnote 1 (Hamburger) is amended to read as follows:

Hamburger. Ground from beef (excluding head meat) having a zero point value and from beef fat.

This amendment shall become effective May 23, 1944.

(Pub. Law, 671, 76th Cong., as amended by Pub. Laws 89, 421, 507 and 729, 77th Cong.; E.O. 9125, 7 F.R. 2719; E.O. 9280, 7 F.R. 10179; WPB Directive 1, 7 F.R. 562; and Supp. Dir. 1-M, 7 F.R. 8234; War Food Order No. 56, 8 F.R. 2005, 9 F.R. 4320; War Food Order No. 58, 8 F.R. 2251, 9 F.R. 4320; War Food Order No. 59, 8 F.R. 3471, 9 F.R. 4320; War Food Order No. 61, 8 F.R. 3471, 9 F.R. 4320)

Issued this 23d day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7389; Filed, May 23, 1944;
4:53 p. m.]

PART 1499—COMMODITIES AND SERVICES

[SR 14A¹ to GMPR, Amdt. 16]

MILK AND MILK PRODUCTS

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith,

¹ 8 F.R. 9885, 9885, 10514, 12793, 13060, 13724, 15259, 15705, 16604, 16428, 16919, 17199; 9 F.R. 343, 1328, 2176, 3655

PART 1351—FOOD AND FOOD PRODUCTS

[MPR 280,¹ Amdt. 45]

MAXIMUM PRICES FOR SPECIFIC FOOD PRODUCTS

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

*Copies may be obtained from the Office of Price Administration.

¹ 8 F.R. 5165, 7566, 6357, 7196, 7599, 7670, 8065, 8180, 9521, 9386, 9883, 10513, 11811, 13060, 13721, 16597, 16795; 9 F.R. 343, 753, 1622, 2176, 2238, 4027.

has been filed with the Division of the Federal Register.*

The effective date provision of § 1499.73a (a) (1a), as provided for in Amendments Nos. 119 and 184 to Supplementary Regulation No. 14 and Amendments Nos. 2, 4, 11, and 13 to Supplementary Regulation No. 14A, is amended to read as follows:

This amendment shall become effective February 22, 1943 and shall terminate August 23, 1944.

This Amendment No. 16 shall become effective May 23, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 23d day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7387; Filed, May 23, 1944;
4:55 p. m.]

PART 1302—ALUMINUM

[MPR 2.¹ Amdt. 5]

ALUMINUM SCRAP AND SECONDARY ALUMINUM INGOT

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Maximum Price Regulation No. 2 is amended in the following respects:

1. A new section 14 (c) is added to read as follows:

(c) Sales of butt ends, sheet ends and similar aluminum scrap materials to certain purchasers. Butt ends, sheet ends and similar aluminum scrap materials which are suitable for further use without remelting may, on sale to a purchaser buying for such use, be sold and delivered at a price to be approved by the Office of Price Administration.

The seller shall determine the net price at which he expects to sell his commodity and shall file such net price with the Office of Price Administration, Washington, D. C., within 15 days after the first sale or delivery of the commodity that is made on or after May 29, 1944.

Pending action by the Office of Price Administration on prices submitted for approval under this paragraph, any such seller may sell or deliver butt ends, sheet ends or similar aluminum scrap materials at the price submitted for approval. If, however, the price submitted is disapproved the selling price shall be revised downward to the maximum price which shall be approved and any payment made in excess of the price so approved may be required to be refunded to the buyer within fifteen days after the date of the order establishing such revised price: *Provided*, That the price submitted by the seller for approval shall be deemed to be approved unless the Office of Price Administration specifically disapproves such price and establishes an approved

price within fifteen days from the date on which the price submitted is received by the Office of Price Administration, or if further information is requested from the seller within such fifteen-day period, then within fifteen days from the date on which all such information is received by the Office of Price Administration. A price once approved shall thereafter be subject to adjustment (not to apply retroactively) by order issued by the Administrator.

When filing such a price with the Office of Price Administration, the seller shall set forth, in addition to the net price, the name of the buyer, the quantity sold, the terms of sale and differentials for all classes of buyers, a statement showing how the proposed price was determined, and a description of the use for which the commodity is to be sold.

Except as a higher price may be established pursuant to this paragraph, the maximum price for butt ends, sheet ends and similar aluminum scrap materials which are suitable for further use without remelting shall be the maximum price determined under paragraphs (a) and (b) of this section 14.

This paragraph (c) shall not be applicable to any sale or delivery to a consumer of aluminum scrap as defined in section 13 (a) (4).

This amendment shall become effective May 29, 1944.

NOTE: All reporting and record-keeping requirements of this amendment have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7446; Filed, May 24, 1944;
12 m.]

PART 1340—FUEL

[MPR 120.¹ Amdt. 99]

BITUMINOUS COAL DELIVERED FROM MINE OR PREPARATION PLANT

A statement of the considerations involved in the issuance of this amendment issued simultaneously herewith has

been filed with the Division of the Federal Register.*

Maximum Price Regulation No. 120 is amended in the following respects:

1. In § 1340.210 (a) (1), the clause beginning with the word "except" is deleted and the comma appearing before the deleted word "except" is changed to a period.

2. In § 1340.230 (b), new subparagraph (6) is added to read as follows:

(6) Shipments by rail of coals in Size Groups Nos. 1, 3, 5 and 7 may be made into Market Areas 215 and 217 at prices not exceeding the applicable minimum prices as established by the former Bituminous Coal Division and as in effect at midnight August 23, 1943, where such minimum prices exceed the maximum prices established by this appendix.

3. In § 1340.231 (b), new subparagraph (4) is added to read as follows:

(4) Shipments by rail of coals in Size Groups Nos. 1, 2 and 3 may be made into Market Areas 213, 216, 238, 239 and 248 through 254 at prices not exceeding the applicable minimum prices as established by the former Bituminous Coal Division and as in effect at midnight August 23, 1943, where such minimum prices exceed the maximum prices established by this appendix.

This amendment shall become effective as of May 1, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7437; Filed, May 24, 1944;
11:57 a. m.]

PART 1341—CANNED AND PRESERVED FOODS

[MPR 509.² Amdt. 2]

PACKED CITRUS PRODUCTS OF THE 1944 AND LATER PACKS

A statement of the considerations involved in the issuance of this amendment has been issued and filed with the Division of the Federal Register.*

Maximum Price Regulation No. 509 is amended in the following respects:

1. In the table in section 2.3 (a) item 2 is added to read as follows:

Col. 1	Col. 2	Col. 3	Col. 4	Col. 5		Col. 6		Col. 7				
				Item	State or area	Style of pack	Grade	Container No. 2 can	Container No. 3 cyl. can	Container No. 10 can	Gov't sales	Other sales
*	*	*	*	*	*	*	*	*	*	*	*	*
2	California and Arizona.	Natural (unsweetened).	{ A or fancy----- C or standard----- Offgrade or substandard.	\$1.95 1.90 1.85	\$2.00 1.95 1.90	\$4.75 4.65 4.55	\$4.85 4.75 4.65	\$9.60 9.40 9.20	\$9.75 9.55 9.35	\$9.75 9.55 9.35	\$9.75 9.55 9.35	
	,	Sweetened---	{ A or fancy----- C or standard----- Offgrade or substandard.	1.975 1.925 1.875	2.025 1.975 1.925	4.80 4.70 4.60	4.90 4.80 4.70	9.75 9.55 9.35	9.90 9.70 9.50	9.90 9.70 9.50	9.90 9.70 9.50	

*9 F.R. 1512, 2133, 2790.

*Copies may be obtained from the Office of Price Administration.

¹8 F.R. 8495, 9330, 10899, 16982.

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2. In the table in section 2.4 (a) item 2 is added to read as follows:

Col. 1 Item	Col. 2 State or area	Col. 3 Style of pack	Col. 4 Grade	Col. 5		Col. 6		Col. 7	
				Container No. 2 can		Container No. 3 cyl. can		Container No. 10 can	
Gov't sales	Other sales	Gov't sales	Other sales	Gov't sales	Other sales	Gov't sales	Other sales	Gov't sales	Other sales
*	*	*	*	*	*	*	*	*	*
2	California and Arizona.	Natural (unsweetened).	(A or fancy C or standard Offgrade or substandard.)	\$1.705 1.655 1.605	\$1.755 1.705 1.655	\$4.085 3.985 3.885	\$4.185 4.085 3.985	\$8.28 8.08 7.88	\$8.43 8.23 8.03
		Sweetened...	(A or fancy C or standard Offgrade or substandard.)	1.730 1.680 1.630	1.78 1.73 1.68	4.135 4.035 3.935	4.235 4.135 4.035	8.43 8.23 8.08	8.58 8.38 8.18

3. The first two paragraphs of section 3.6, up to but not including the note, are amended to read as follows:

SEC. 3.6 Maximum prices for products in new container types or sizes. The maximum price per unit for any item which is packed in a new container type or size for which no maximum price is otherwise provided shall be figured under the following pricing method.

"New container type or size" means a container type or size for which no maximum price is named.

For each such item, the processor shall:

(a) *Determine the base container.* If the processor sold the same product (that is, the same kind, variety, grade, brand and style of pack) prior to the effective date of this regulation, but only in other container types or sizes, he shall first determine the most similar container type for which he is able to figure a maximum price for that product under this regulation without using the pricing method of this section (even though he no longer sells that container type). From that container type he shall choose the nearest size which is 50% or less larger than the new size, or if there is no such size, 50% or less smaller (even though he no longer sells those sizes). This will be the base container. If there is no such smaller size, he shall go to the next most similar container type and proceed in the same manner to determine the base container.

4. Section 2.5 is added to read as follows:

SEC. 2.5 Sales between processors for purpose of fulfilling government set-aside requirements of War Food Order 22. The processor's maximum price per dozen containers, f. o. b. factory, for any item of packed citrus products of the 1944 and later packs, in sales to another processor of those products, which are to be used by the purchaser in making sales to government procurement agencies under the set-aside requirements of War Food Order 22 shall be the maximum price set forth in sections 2.1, 2.2, 2.3 and 2.4 for sales of the item to government procurement agencies.

*Copies may be obtained from the Office of Price Administration.

This amendment shall become effective May 29, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7438; Filed, May 24, 1944;
11:58 a. m.]

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7439; Filed, May 24, 1944;
11:58 a. m.]

PART 1351—FOOD AND FOOD PRODUCTS

[RMPR 289,¹ Amdt. 3]

DAIRY PRODUCTS

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Revised Maximum Price Regulation 289 is amended in the following respects:

1. Section 21 (a) (1) (i) is amended to read as follows:

(i) The maximum prices for sales and deliveries of evaporated milk by manufacturers thereof in carload lots delivered to the buyer's customary receiving point shall be as set forth in Table A below:

TABLE A

If delivered in	Carton of 48 14½-oz. cans per carton	Carton of 48 13-oz. cans per carton	Carton of 48 6-oz. cans per carton	Carton of 96 6-oz. cans per carton	Carton of 6 8-lb. cans per carton
Zone 1.....	\$4.10	\$3.85	\$2.05	\$4.10	\$4.10
Zone 2.....	4.20	3.95	2.10	4.20	4.20
Zone 3.....	4.20	3.95	2.10	4.20	4.20

except that for cans of 14-ounce capacity the maximum price per carton of 48 shall be 8 cents less than the above prices for 14½-ounce cans, and for cans of 13½-ounce capacity the maximum price per carton of 48 shall be 16 cents less than the above prices for 14½-ounce cans.

2. Section 21 (a) (1) (iv) is amended to read as follows:

(iv) If evaporated milk is delivered by the manufacturer to the buyer's customary receiving point at the points listed below within zones 1 and 3, the maximum prices shall be the appropriate price in Table A, plus the following allowances:

10 cents per carton for cartons of 48 14½-oz. cans.

10 cents per carton for cartons of 48 13-oz. cans.

10 cents per carton for cartons of 96 6-oz. cans.

10 cents per carton for cartons of 6 8-lb. cans.

5 cents per carton for cartons of 48 6-oz. cans.

Any other size can shall take the allowance of the can nearest its size.

Deliveries in Zone 1 to all of New Mexico except Clayton, Dawson, Eaton, Artesia, Carlsbad, Roswell and Hobbs; and deliveries to Sheridan, Greybull and Worland in Wyoming.

Deliveries in Zone 3 to all Arizona, except Yuma; deliveries to Needles, El Portal and Alturas in California; deliveries to Montana;

¹9 F.R. 2135, 2289, 3072, 3649, 3947, 4440.

and deliveries to Boulder City, Ely, McGill and Las Vegas in Nevada.

3. Section 21 (a) (2) (ii) is amended to read as follows:

(ii) *Other sales and deliveries.* The maximum prices for all other sales and deliveries of evaporated milk or British Standard evaporated milk by manufacturers in less than carload lots delivered to the buyer's customary receiving point shall be the appropriate price in subparagraph (1) (i) of this paragraph plus the following:

5 cents per carton for cartons of 48 14½-oz. cans.

5 cents per carton for cartons of 48 13-oz. cans.

5 cents per carton for cartons of 96 6-oz. cans.

5 cents per carton for cartons of 6 8-lb. cans.

2½ cents per carton for cartons of 48 6-oz. cans.

Any other size can shall take the allowance of the can nearest its size.

This amendment shall become effective May 29, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7440; Filed, May 24, 1944;
11:57 a.m.]

PART 1364—FRESH, CURED AND CANNED MEAT AND FISH PRODUCTS

[MPR 336¹, Amdt. 14]

RETAIL CEILING PRICES FOR PORK CUTS AND CERTAIN SAUSAGE PRODUCTS

A statement of the considerations involved in the issuance of this amendment has been issued simultaneously herewith and filed with the Division of the Federal Register.*

Maximum Price Regulation No. 336 is amended in the following respects:

1. Section 2 (d) is amended to read as follows:

(d) Your store is a chain store if it is one of 4 or more stores owned by one person which have combined annual gross sales of \$500,000 or more.

2. Section 2 (e) is added to read as follows:

(e) Consult the directions given in sections 11, 12 and 13 to find your annual gross sales.

Effective May 25, 1944, this regulation requires that the year 1943 be used as the basis for figuring your annual gross sales instead of the year 1942. If you find that as a result of that change, your store is now in a group different from the one it was in before, you must, on and after June 15, 1944, use the ceiling prices fixed for the group in which you are now classified.

*Copies may be obtained from the Office of Price Administration.

¹ 9 F.R. 167, 2212.

3. Section 11 is amended to read as follows:

SEC. 11. How you figure the annual gross sales of your store in most cases.

(a) To find your annual gross sales, take your gross sales for the calendar year 1943. Include all sales, whether of foods or not, as shown on your books, except sales made by a restaurant operated in conjunction with your store. A Federal Income Tax Return will be accepted as good evidence of your gross sales for all or any part of the calendar year 1943 which is covered by such return. If you own more than one store, figure the sales for each store separately, treating it as a separate retailer.

(b) If you were not in operation during the entire year 1943, you must divide your total gross sales from the time you began operation up to May 25, 1944, by the number of weeks you were in operation. This will give you your weekly average gross sales. Multiply this figure by 52 and take the result as your annual gross sales.

4. The first sentence in section 13 is amended to read as follows:

SEC. 13. How to find your annual gross sales if you are a new retailer. If you open a retail store after May 25, 1944,

which is not then a chain store, you must consider yourself a "Group 1 and 2" retailer and figure your ceiling prices accordingly.

5. The first sentence in section 16 (b) is amended to read as follows:

(b) If your store does business in the way set forth above and you want to sell at the ceiling prices for "Group 1 and 2" stores you must by June 24, 1944, file with your District OPA Office a request to use such ceiling prices.

6. The product name headings of items 18B, 18C and 18D in the price tables in section 19 for both Group 1 and 2 and Group 3 and 4 stores are amended to read as follows:

18B. Pork loins, rib half or end or chops:
18C. Pork loins, loin half or end or chops:
18D. Pork loins, center cut (piece or chops):

7. Items 27A and 27B in the price tables in section 19 for both Group 1 and 2 and Group 3 and 4 stores are amended by deleting therefrom subitem 5.

8. Item 29 in the price table in section 19 for Group 1 and 2 stores is redesignated item 30 and item 26 in the price table in section 19 for Group 3 and 4 stores is redesignated item 30.

9. New items 29A and 29B in the price table in section 19 for Group 1 and 2 stores are added to read as follows:

	Zone 1, Group 1-2	Zone 2, Group 1-2	Zones 3 and 4, Group 1-2	Zone 4a, Group 1-2	Zone 5, Group 1-2	Zones 6 and 7, Group 1-2	Zones 8 and 9 North, Group 1-2	Zones 8 and 9 South, Group 1-2	Zone 10, Group 1-2
29A. Cappicola butts, whole or piece..	61	61	60	58	59	59	60	60	61
29B. Cappicola butts, store sliced.....	69	69	67	66	66	67	67	68	69

10. New items 29A and 29B in the price table in section 19 for Group 3 and 4 stores are added to read as follows:

	Zone 1, Group 3-4	Zone 2, Group 3-4	Zones 3 and 4, Group 3-4	Zone 4a, Group 3-4	Zone 5, Group 3-4	Zones 6 and 7, Group 3-4	Zones 8 and 9 North, Group 3-4	Zones 8 and 9 South, Group 3-4	Zone 10, Group 3-4
29A. Cappicola butts, whole or piece..	60	60	58	57	57	58	58	59	59
29B. Cappicola butts, store sliced.....	67	66	65	63	64	64	65	65	66

This amendment shall become effective May 25, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7445; Filed, May 24, 1944;
12:00 m.]

PART 1384—HARDWOOD LUMBER PRODUCTS

[MPR 176¹, Amdt. 10]

SOUTHERN ROTARY CUT BOX GRADE VENEER

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith,

¹ 7 F.R. 5180, 7243, 7454, 8949; 8 F.R. 2993, 4720, 7490, 13250; 9 F.R. 1727, 2032.

has been filed with the Division of the Federal Register.*

Maximum Price Regulation 176 is amended in the following respect:

A new § 1384.14 is added to read as follows:

§ 1384.14 Overtime addition—(a) Amount of addition. The Price Administrator may authorize any manufacturer of box grade veneer to make the following overtime additions on sales from any plant meeting all the conditions stated below:

Additions per	
Average hours worked per week: M'BM	
48 to 53 hours.....	\$1.75
54 to 59 hours.....	2.50
60 hours or more.....	3.25

(b) When addition begins. Before making any overtime addition or increasing the amount of any previous overtime addition, a manufacturer must

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actually receive specific authorization, which may be granted by order. This authorization may not be made until the report called for by paragraph (f), supporting the requested addition, has been received by the Office of Price Administration.

(c) *When addition ends.* An overtime addition is automatically revoked or reduced when the average number of hours worked per week falls below those specified, whether any specific notice to that effect is received from the Office of Price Administration or not. Moreover, an authorization is automatically revoked by failure to report the information required in paragraph (f) within the time specified.

(d) *To what sales addition applies.* The overtime addition may be made only during the month following the month in which the overtime hours were worked. The footage on which the addition may be applied may not be greater than the footage actually produced in the month during which the sales are being made or the month in which the overtime hours were worked whichever is the smaller production. For example, suppose that the average hours worked in April were 48 and the production was 400,000 feet; and suppose that only 300,000 feet were produced during May, the overtime addition of \$1.75 could then be applied only to 300,000 feet.

(e) *How to figure average hours per week.* The average hours worked per week must be figured by dividing the man hours worked during the month by the number of workers on the pay roll paid by the piece or by the hour during the month. The resulting figure must be divided by the number of weeks, including fractions of weeks, in the month. In determining the number of workers and man hours to be used, all employees engaged in production of box grade veneer must be considered. If loggers for the box grade veneer operation are carried on the plant pay roll, they may or may not be included, at the option of the manufacturer.

(f) *Monthly report.* The following report must be made before any overtime addition can be authorized, and must also be made before the 15th of each month by any manufacturer who has received an authorization:

(1) Number of workers employed at hourly rates or piece rates on the plant pay roll during the preceding calendar month.

(2) Number of man hours worked during the preceding month by these workers.

(3) Production (in MBM) of box grade veneer and any other kind of veneer during the preceding month, showing box grade production separately.

(4) (After the first month's report) Sales (MBM) of box grade veneer on which an overtime addition has been made during the preceding month.

(5) This report should be addressed to the Lumber Branch, Office of Price Administration, Washington, D. C. The report of any manufacturer already authorized must be filed by the 15th of each month. The date of the postmark or time of sending of the telegram shall be

considered the time of filing of these reports.

This amendment shall become effective May 29, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7441; Filed, May 24, 1944;
11:57 a. m.]

PART 1394—RATIONING OF FUEL AND FUEL PRODUCTS

[RO 5C,¹ Amdt. 126]

MILEAGE RATIONING: GASOLINE REGULATIONS

A rational accompanying this amendment issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Ration Order 5C is amended in the following respects:

1. Section 1394.7851 (b) (2) (x) is added to read as follows:

(x) To transport any person to and from an agricultural or food processing establishment for the purpose of performing manual labor on a temporary basis which is necessary to the operation of such establishment. The issuance of any ration under this subdivision shall be subject to the following conditions:

(a) Travel must be necessary as a part of an organized government plan to facilitate food production.

(b) No Board may issue a ration unless it has been designated by the District Director to receive applications and issue rations in accordance with such government plans. The District Director shall designate an appropriate Board to issue such rations only where he finds that a government plan to facilitate food production has been organized for a particular area and that the temporary labor of persons, who are not normally or regularly engaged in the production or processing of food, is required for the success of the plan.

(c) No ration may be issued to a person for use while engaged in sales, promotional or merchandising activities.

(d) No ration may be issued unless the applicant will carry four persons including the driver or as many persons as the capacity of the vehicle will permit.

(e) No ration may be issued unless the County Agricultural Agent or his farm-labor assistant recommends to the Board:

(1) That the work is essential;

(2) That the applicant and the persons who are to ride with him are capable of performing the particular job;

(3) The amount of mileage required by the applicant to travel to perform the work.

2. Section 1394.7851 (c) (4) is amended to read:

*Copies may be obtained from the Office of Price Administration.

¹ 8 F.R. 15937.

(4) If application is made pursuant to paragraph (b) (1) (i) or (iii) or paragraph (b) (2) (i), (ii), (iii), (v), (vi), (viii), or (x) or paragraph (b) (8), or for use with a motorboat pursuant to paragraph (b) (5) (i) or (ii) of this section, the alternative means of transportation which are available and the reasons, if any, why such alternative means are not reasonably adequate for the purpose.

This amendment shall become effective May 24, 1944.

NOTE: All reporting and record-keeping requirements of this amendment have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(Pub. Law 671, 76th Cong., as amended by Pub. Laws 89, 421 and 507, 77th Cong.; WPB Dir. No. 1, Supp. Dir. No. 1Q, 7 F.R. 562, 9121; E.O. 9125, 7 F.R. 2719)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7442; Filed, May 24, 1944;
11:55 a. m.]

PART 1395—NONFERROUS FOUNDRY PRODUCTS

[RMPR 125,¹ Amdt. 5]

NONFERROUS CASTINGS

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Revised Maximum Price Regulation No. 125 is amended in the following respects:

1. Section 1395.3 (b) is amended to read as follows:

(b) Second, reduce the base price in accordance with the following provisions of this paragraph. The base price to be reduced is the base price established before February 1, 1943; the reductions provided below are to be in place of (not in addition to) the reduction formerly required by this paragraph before the February 1, 1944 amendment of the paragraph.

Example: In the case of an 88-10-2 casting a reduction of only 1¢ per pound is now required. If the base price before February 1, 1943 was 41¢ per pound, the price, before the February 1, 1944 amendment, was reduced by this paragraph to 39½¢. The reduction now required is not subtracted from the 39½¢ but from the original 41¢, making a present price of 40¢.

(1) *Amount of reduction.* The amount of the reduction, except as provided by the further subdivisions of this paragraph (b), shall be as follows:

(i) If the specification calls for copper or copper base alloy for the casting, the reduction shall be in the amount stated below. Specifications are indicated by OPA group and alloy numbers as used in § 1309.165 of Maximum Price Regulation No. 202. If the specification of the casting to be priced is not listed, the price of such casting is to be

¹ 8 F.R. 1271, 2597, 2721; 9 F.R. 576, 3876.

reduced in the amount indicated for a casting which is of the most similar specification listed.

Reduction in cents per pound

(a) 97% or more copper.....	(¹)
(b) 85-5-5 group (OPA Nos. 100-132, inclusive).....	(¹)
(c) 80-10-10 group (OPA Nos. 295-326, inclusive).....	(¹)
(d) 88-10-2 group (OPA Nos. 193-256, inclusive).....	1
(e) Yellow brass group (OPA Nos. 400-409, inclusive).....	1 1/4
(f) Silicon bronze group (OPA No. 500).....	1
(g) All other copper base alloys.....	1 1/2
(ii) If aluminum or aluminum base alloy is specified for the casting, the reduction shall be.....	3
(iii) If magnesium or magnesium base alloy is specified for the casting, the reduction shall be.....	3
'No reduction.	

(2) *Specification is the test.* In figuring the reduction under subparagraph (1), the test is the metal specification for the casting to be priced. The test is not the individual metal or metals (alloy, virgin or scrap) used in making up the specification.

Example: If the specification calls for 88-10-2 the reduction of 1¢ per pound is required even though the foundry uses virgin copper in part in making the casting to the 88-10-2 specification.

The test is the specification of metal at the time of the pricing involved and not at the time the casting was made for the first time or at any other time in the past.

(3) *Previous reduction and showing.*
 (i) If the base price already reflects reductions made because of reductions in the maximum prices of metals or alloys between September 30, 1941 and February 1, 1943, and full showing of the earlier reductions is first made (before collecting of the price) or has been made to the Office of Price Administration at Washington, D. C., the reductions under this paragraph need only be made to the extent that the previous reductions are less than the amounts required. A showing may be made by letter or the Office of Price Administration may provide a form for the purpose. Unless and until a showing is disapproved, the reductions need only be made to the extent that the previous reductions shown are less than the amounts required. However, if the showing is disapproved, refund must be made to the extent that the showing is disapproved, within ten days after the disapproval.

(ii) Where prior reduction has been made in the price of any 85-5-5-5 or 80-10-10 casting as provided above and proper showing has been made to the Office of Price Administration, the base price of such casting may now be increased by whichever of the following is lower: (a) the amount of the reduction, or (b) 1 cent per pound in the case of an 85-5-5-5 casting and 1 1/4 cents per pound in the case of an 80-10-10 casting.

(4) *"Toll" transactions.* In the case of a "toll," "conversion" or "service" agreement, in which the metal or part of the metal for the castings is required to be sold or otherwise furnished to the

seller of the castings by the buyer or by any person on the buyer's behalf, the reductions under this paragraph need only be made to the extent of metal furnished by the seller.

(5) *Limitations as to sellers who received individual price adjustments prior to February 1, 1944.* A seller who received an individual price adjustment order, issued by the Office of Price Administration under Revised Maximum Price Regulation No. 125 after February 1, 1943 and before February 1, 1944, is not permitted to use the modified reductions provided in paragraph (b) (1) for copper and copper base alloy castings until his adjustment order has expired or been revoked. Such a seller, except as he may be relieved of the requirement by his adjustment order, must continue to give effect to the 1 1/2 cents reduction when figuring his maximum prices for copper and copper base alloy castings under § 1395.3. He may, however, make the additions permitted by § 1395.4a below.

2. Section 1395.4 (b) (4) is added to read as follows:

(4) If the specification calls for production of a casting of one of the alloys listed below, the price, if it was first determined by formula prior to April 1, 1944, may be increased in accordance with the provisions of this subparagraph. This is to be a flat increase per pound and not an increase to be made by reformulating the price and inserting the additional amount in metal price. This increase shall be in the amount stated opposite the specifications indicated by OPA group and alloy numbers.

	<i>Increase in cents per pound</i>
(a) 85-5-5-5 group (OPA Nos. 100-132, inclusive).....	1
(b) 80-10-10 group (OPA Nos. 295-326, inclusive).....	1 1/4

Note: For the meaning of specification see § 1395.3 (b) above.

3. Section 1395.4a is added to read as follows:

§ 1395.4a *Sellers having special adjustment orders.* A seller who received an individual price adjustment order, issued by the Office of Price Administration under Revised Maximum Price Regulation No. 125 after February 1, 1943 and before February 1, 1944, may add to the maximum prices of any casting of 85-5-5-5 or 80-10-10 specifications increases in the same amounts as are provided in § 1395.4 (b) (4) above. (These increases are not in addition to those which might be allowed in some cases by § 1395.4 (b) (4).)

This amendment shall become effective May 24, 1944. This amendment supersedes Amendment 3, which became effective February 1, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.
 CHESTER BOWLES,
 Administrator.

[F. R. Doc. 44-7443; Filed, May 24, 1944;
 11:58 a. m.]

PART 1418—TERRITORIES AND POSSESSIONS

[RMPR 183;¹ Amdt. 39]

SEED IN PUERTO RICO

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Revised Maximum Price Regulation No. 183 is amended in the following respects:

1. Section 30 is amended by the addition of the following:

Note: The above prices do not apply on sales of seeds to the Federal or Insular Government or to the agencies of either, which sales are exempted from price control.

2. Section 35, Table 22, is amended by the addition of the following:

Note: The prices on corn seed do not apply on sales of such seed to the Federal or Insular Government or to the agencies of either, which sales are exempted from price control.

This amendment shall become effective May 29, 1944.

(56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
 Administrator.

[F. R. Doc. 44-7447; Filed, May 24, 1944;
 11:58 a. m.]

PART 1426—WOOD PRESERVATION AND PRIMARY FOREST PRODUCTS

[RMPR 324;¹ Amdt. 3]

EASTERN FENCE POSTS

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Revised Maximum Price Regulation 324 is amended in the following respects:

1. The title of the regulation and the reference thereto in § 1426.201 is changed to read "Eastern Fence Posts", and the phrase "fence posts" wherever it appears is changed to "eastern fence posts".

2. Section 2 is amended to read as follows:

SEC. 2. *Purpose and coverage of this regulation.* (a) This regulation establishes specific maximum prices for all sales of Eastern fence posts of the species listed in paragraph (c) below when produced in the limited area specified in that paragraph for each "species" and in the heading to the tables in section 4. Species not listed and species listed in paragraph (c) but produced in any other part of the general territory covered by this regulation remain subject to the General Maximum Price Regulation ex-

*Copies may be obtained from the Office of Price Administration.

¹ 8 F.R. 9532, 10763, 10906, 11437, 11847, 12549, 10937, 12532, 13165, 13847, 14090, 14765, 15195, 15369, 15739, 15586, 15704, 15862, 16034, 16063; 9 F.R. 300, 398, 849, 579, 686, 1158, 1486, 1942, 1944, 2831, 3156, 3158, 3341, 3514, 3747, 3949, 4820, 4821.

² 8 F.R. 8869, 10436; 9 F.R. 1322.

cept on sales by retail yards which are covered in section 3.

(b) *Territory.* "Eastern" territory covered by this regulation is defined as follows: All states east of the Mississippi River and the following area west of the Mississippi River: All of the States of Minnesota, Iowa, Nebraska, Kansas, Missouri, Arkansas, and Louisiana; all of Oklahoma except Cimarron, Texas, and Beaver Counties; and that part of Texas within or east of Hardeman, Foard, Knox, Haskell, Jones, Taylor, Runnels, Concho, Menard, Kimble, Kerr, Real, Uvalde, Zavala, Dimmit, and Webb Counties.

(c) *Species.* (1) Northern White Cedar (*Thuja occidentalis*), produced in the States of Michigan, Minnesota, Wisconsin, Connecticut, Maine, Massachusetts, New Hampshire, New York, Rhode Island, and Vermont.

(2) Yellow pine, including shortleaf pine (*Pinus echinata*), loblolly pine (*Pinus taeda*), slash pine (*Pinus caribaea*), or longleaf pine (*Pinus palustris*), and any other species commercially known as Southern yellow pine, produced at any point in Eastern territory as covered by this regulation.

(3) Arkansas red cedar (*Juniperus virginiana*) produced in Arkansas, Louisiana, Oklahoma, and Missouri.

(4) Tennessee red cedar (*Juniperus virginiana*) produced in Tennessee, Alabama, Kentucky, Virginia, Georgia, North Carolina, South Carolina, West Virginia, Indiana, and Ohio.

(5) Texas mountain cedar (*Juniperus mexicana* and *Juniperus pinchotii*) produced in Texas and Oklahoma.

(6) Black locust (*Robinia pseudoacacia*) produced in Arkansas.

(7) All species of oak (*Quercus*) produced in Arkansas.

(8) Tamarack (*Larix Laricina*) produced in the States of Michigan, Minnesota and Wisconsin.

(d) The term "fence posts" as used in this regulation includes fence posts and stakes, round or split, peeled or unpeeled, untreated or treated. Material may be sold under this regulation as a "fence post" only if it is not greater than eight inches in diameter nor longer than 14 feet and for actual end use as support for fencing. "Diameter" refers to the diameter measured under the bark.

(e) All posts priced in this regulation must be of sound live timber free of decay, splits, large or numerous knots or knot holes, etc., that would impair strength or durability, except other grades specifically priced in the tables of section 4.

2. In section 3 a new paragraph (e) is added, to read as follows:

(e) *Sales by distributors or retail yards of posts priced in Maximum Price Regulation 536.* The price and basing point to be used in computing prices under paragraphs (b) and (c) above for all species priced in Maximum Price Regulation 536 are set forth in section 4 of that regulation.

3. In section 4, Tables 8, 10, and 11 are deleted and a new Table 8 is added, to read as follows:

TABLE 8—TAMARACK

[Species: Unpeeled Tamarack (*Larix laricina*) produced in Michigan, Minnesota and Wisconsin. Basing points: Gemmell, Minnesota; Rexton, Michigan; Rhinelander, Wisconsin]

[F. o. b. loading-out point]

Diameter at small end	Length	Price each post	Estimated weights (lbs. per post)
<i>Feet</i>			
4" Round	6	\$0.15	20
5" Round	6	.17	37
6" Round	6	.19	58
2" Round	7	.08	15
3" Round	7	.12	25
4" Round	7	.20	35
5" Round	7	.23	51
6" Round	7	.26	73
7" Round	7	.31	96
8" Round	7	.44	110
3" Round	8	.13	40
4" Round	8	.22	51
5" Round	8	.28	61
6" Round	8	.36	88
7" Round	8	.44	110
8" Round	8	.48	131
4" Round	10	.40	66
5" Round	10	.45	80
6" Round	10	.55	110
7" Round	10	.70	131

4. In section 5 (a) the reference "section 3 (a) (2)" is amended to read "section 3 (c)".

5. A new section 15 is added, to read as follows:

SEC. 15. *Exports and imports.* (a) The maximum price for export sales of all fence posts is governed by the Second Revised Maximum Export Price Regulation.²

(b) The basic maximum price for imported fence posts of the listed species is the maximum price shown for the particular species in section 4. This basic maximum price applies f. o. b. cars at the port of entry, and must be used for computation of maximum resale prices under section 3. Transportation additions permitted by section 5 or section 3 must be computed from the basing point shown for the particular species in section 4. If more than one basing point is shown, the one nearest the port of entry must be used.

The maximum price for sales of imported fence posts of unlisted species is governed by the Maximum Import Price Regulation.³

This amendment shall become effective May 29, 1944.

(56 Stat. 23,765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681)

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7444; Filed, May 24, 1944;
11:59 a. m.]

² 8 F.R. 4132, 5987, 7662, 9998, 15198.

³ 8 F.R. 11681, 12237.

PART 1426—WOOD PRESERVATION AND PRIMARY FOREST PRODUCTS

[MPR 536]

WESTERN FENCE POSTS

In the judgment of the Price Administrator, the maximum prices established by this regulation are and will be generally fair and equitable and will effectuate the purposes of the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328. A statement of the considerations involved in the issuance of this regulation has been issued simultaneously herewith and has been filed with the Division of the Federal Register.* Such specifications and standards as are used in this regulation were, prior to such use, in general use in the industry affected and were required by other Government agencies.

§ 1426.253 Maximum prices for Western fence posts. Under the authority vested in the Price Administrator by the Emergency Price Control Act of 1942, as amended, and by Executive Orders No. 9250 and 9328, Maximum Price Regulation No. 536 (Western Fence Posts), which is annexed hereto and made a part hereof, is hereby issued.

AUTHORITY: § 1426.253, issued under 56 Stat. 23,765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681.

MAXIMUM PRICE REGULATION 536—WESTERN FENCE POSTS

ARTICLE I—SCOPE OF THE REGULATION

Sec.

1. Sales at over-ceiling prices prohibited.
2. Products, species and transactions covered.

ARTICLE II—MAXIMUM PRICES AND TERMS OF SALE

3. How to figure maximum prices.
4. Tables of maximum prices.
5. Transportation addition.
6. Special sizes and grades of listed species.
7. Treated products.

ARTICLE III—SPECIFIC DUTIES AND PRIVILEGES AND PROHIBITED PRACTICES

8. Display of maximum prices.
9. Prohibited practices.
10. Adjustable pricing.
11. Petitions for amendment.
12. Records.
13. Enforcement.
14. Licensing.

ARTICLE I—SCOPE OF THE REGULATION

SECTION 1. Sales of Western fence posts at over-ceiling prices prohibited.

(a) On and after May 29, 1944, regardless of any contract or other obligation, no person shall sell or deliver, and no person shall buy or receive, any Western fence posts or split products covered by this regulation at prices higher than the maximum prices fixed by this regulation, and no person shall agree, offer, or attempt to do any of these things.

(b) Prices lower than the maximum prices may, of course, be charged and paid.

*Copies may be obtained from the Office of Price Administration.

SEC. 2. Purpose and coverage of this regulation. (a) This regulation establishes specific maximum prices for all sales of Western fence posts of the species listed in paragraph (c) below when produced in the limited area specified in that paragraph for each "species" and in the headings to the tables in section 4. Species not listed, and species listed in paragraph (c) but produced in any other part of the general territory covered by this regulation, remain subject to the General Maximum Price Regulation¹ except on sales by retail yards which are covered in section 3.

(b) **Territory.** "Western" territory covered by this regulation is defined as follows: Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, North Dakota, Oregon, South Dakota, Utah, Washington, and Wyoming; Cimarron, Texas and Beaver Counties, Oklahoma; and that part of Texas within or west of Lipscomb, Hemphill, Wheeler, Collingsworth, Childress, Cottle, King, Stonewall, Fisher, Nolan, Coke, Tom Green, Schleicher, Sutton, Edwards, Kinney, and Maverick Counties.

(c) **Species.** (1) Western Red Cedar (*Thuja plicata*) produced in Idaho, Montana, Oregon, and Washington.

(2) Redwood (*Sequoia Sempervirens*) produced in California.

(d) The term "fence posts" as used in this regulation includes fence posts and stakes, round or split, peeled or unpeeled, untreated or treated. Material may be sold under this regulation as a "fence post" only if it is not greater than eight inches in diameter nor longer than 14 feet and for actual end use as support for fencing or related agricultural uses. "Diameter" refers to the diameter measured under the bark.

(e) All posts priced in this regulation must be of sound live timber free of decay, splits, large or numerous knots or knot holes, etc., that would impair strength or durability, except other grades specifically priced in the tables of section 4.

SEC. 3. How to figure maximum prices. (a) The maximum prices for posts of the listed species for all sales except sales to industrial users, sales by distributors to retailers, and sales out of retail yards, are shown in the tables in section 4.

(b) **Maximum prices for sales to industrial users.** Industrial users for the purpose of this regulation are federal, state, and municipal governments, industrial plants, and transportation systems, which use fence posts for the protection and maintenance of their properties. The maximum prices for sales of fence posts to an industrial user shall be determined as follows:

(1) **Listed species; untreated or treated by non-pressure methods.** (i) The maximum price from section 4, plus

(ii) An addition for freight computed by multiplying the appropriate estimated weight given in section 4 by the carload freight rate from the basing point given for that species which is nearest the seller's shipping point, plus

(iii) A mark-up of 15 percent to the total of (i) and (ii).

(2) Listed species, pressure treated.

(i) The maximum price from section 4 for the same size and species of post, plus

(ii) The appropriate additions for pressure treatment shown in Maximum Price Regulation 491, section 19² (c), Table 3, plus

(iii) An addition for freight computed by multiplying the appropriate estimated weight given in section 4 by the carload freight rate from the basing point given for that species which is nearest the seller's shipping point.

(3) **Species not listed; treated or untreated.** The seller's General Maximum Price Regulation price including delivery to destination shall apply.

(c) **Maximum prices for distributors' sales to retail yards.** On sales by a distributor to a retailer, the maximum prices for untreated posts shown in section 4 may be increased 15 percent, provided the sale is in less-than-carload quantity and the distributor's stock from which the sale is made is maintained outside the normal production area of the species sold.

NOTE: Retailers buying posts under this provision and reselling to consumers are still limited to resale prices determined according to paragraph (d) below.

(d) **Maximum prices for retail yard sales.** A "retail yard" under this regulation is a wholesale or retail lumber yard or other retail business which gets fence posts from producers, concentrators, or wholesalers; unloads, stores, and resells them to consumers; which regularly maintains a stock of merchandise including fence posts; which sells mostly for local delivery by truck; and which has been located at its particular site in order to be near a consuming area. The maximum prices for retail yard sales of fence posts, treated or untreated, shall be determined as follows:

(1) **Listed species; untreated or treated by non-pressure methods.** (i) The maximum price from section 4 for the same size and species of post, plus

(ii) An addition for inbound freight computed by multiplying the appropriate estimated weight given in section 4 by the carload freight rate from the basing point given for that species which produces the lowest rate to the seller's retail yard, plus

(iii) A mark-up of 33½ percent to the total of (i) and (ii).

(2) Listed species; pressure treated.

(i) The maximum price from section 4 for the same size and species of post, plus

(ii) The appropriate addition for pressure treatment shown in Maximum Price Regulation 491, section 10 (c), Table 3, plus

(iii) An addition for freight computed by multiplying the appropriate estimated weight given in section 4 by the carload freight rate from the basing point given for that species which produces the lowest rate to the seller's retail yard, plus

(iv) A mark-up of 25 percent to the total of (i), (ii), and (iii).

(3) **Species not listed; treated or untreated.** (i) The General Maximum

Price Regulation price of the supplier from whom the posts are bought, plus

(ii) Actual transportation costs from the supplier's shipping point to the retail yard, plus

(iii) A mark-up of 33½ percent to the total of (i) and (ii).

(4) **Retail yard delivery charges.** The maximum prices for retail yard sales established under this paragraph (c) include free delivery within the mileage limits and to those classes of customers to whom free delivery was extended in March 1942. On retail yard sales to those classes of customers to whom free delivery was not included in March 1942, or beyond free delivery limits, an additional charge for delivery may be made, according to (i) or (ii) below.

(i) **Private truck.** When delivery is by truck owned or controlled by the seller, the amount added for delivery may not be more than the actual cost to the seller of delivery by truck. This "actual cost" may not be higher than the over-all average trucking cost for a similar delivery arrived at as of the 12-month period ending December 31, 1942.

(ii) **Common or contract carrier.** When delivery is made by common or contract carrier only the actual amount paid to the carrier for transportation of the fence posts may be added.

(e) **Sales by distributors or retail yards of posts priced in RMPR 324.** The price and basing points to be used in computing prices under (c) and (d) above for all species priced in Revised Maximum Price Regulation 324 are set forth in section 4 of that regulation.

SEC. 4. Tables of maximum prices. The maximum prices for the species listed below are f. o. b. cars railroad loading-out point or f. o. b. trucks at the truck loading point as specified in the table headings. If a delivered price is to be quoted see section 5 for the permitted transportation addition.

TABLE I—WESTERN RED CEDAR

[Species: Red Cedar (*Thuja Plicata*). Basing points: Sandpoint, Idaho; Tacoma, Washington; and Eugene, Oregon.]

Diameter at small end (except on quarters which are measured by width of flat side)	Length	F. o. b. cars railroad loading-out point (price per 100 pcs.)	F. o. b. trucks, truck loading point (price per 100 pcs.)	Estimated weights (lbs. per post)
Feet				
4" Split.....	6½	\$15.00	\$12.00	14
5" Split.....	6½	16.00	12.80	18
6" Split.....	6½	18.00	14.40	25
4" Split.....	7	17.00	13.60	15
5" Split.....	7	18.00	14.40	20
6" Split.....	7	20.00	16.00	30
7" Split.....	7	22.00	17.60	45
4" Round.....	7	31.00	24.80	24
5" Round.....	7	38.00	30.40	35
6" Round.....	7	42.00	33.60	50
7" Round.....	7	49.00	39.20	65
4" Round.....	8	34.00	27.20	35
5" Round.....	8	42.00	33.60	45
6" Round.....	8	46.00	36.80	55
7" Round.....	8	54.00	43.20	75
8" Round.....	8	66.00	52.80	90
4" Round.....	10	40.00	32.00	45
5" Round.....	10	50.00	40.00	55
6" Round.....	10	55.00	44.00	75
7" Round.....	10	65.00	52.00	100
8" Round.....	10	80.00	64.00	125
4" Round.....	12	52.00	41.60	55
5" Round.....	12	61.00	48.80	75
6" Round.....	12	70.00	56.00	90
7" Round.....	12	80.00	64.00	115
8" Round.....	12	90.00	72.00	135
4" Round.....	14	56.00	44.80	65
5" Round.....	14	70.00	56.00	85
6" Round.....	14	84.00	67.20	110

FEDERAL REGISTER, Thursday, May 25, 1944

TABLE 2—NO. 1 SPLIT REDWOOD POSTS—ROUGH GREEN

[As per paragraph 158 Standard Specifications for Grades of California Redwood Lumber]

[Basing Point: Scotia, California]

Size	Length	F. o. b. cars, railroad loading-out point (price per post)	F. o. b. trucks, truck loading point (price per post)	Estimated weights (lbs. per post)
	Feet			
3" x 4"	6 1/2	\$0.23	\$0.185	26
3" x 4"	7	.23	.185	28
4" x 5"	7	.35	.28	48
4" x 5"	8	.36	.29	52

TABLE 3—NO. 1 SPLIT REDWOOD STAKES—ROUGH GREEN

[As per paragraph 169 Standard Specifications for Grades of California Redwood Lumber]

[Truck and rail basing point: Scotia, California]

Size	Length	F. o. b. cars, railroad loading-out point (price per M pes.)	F. o. b. trucks, truck loading point (price per M pes.)	Truck transpor-ta-tion addition per mile per M stakes	Esti-mated weights (lbs. per M pieces)
	Feet				
2" x 2"	3	\$35.00	\$28.00	\$0.045	4,000
2" x 2"	4	45.00	36.00	.06	5,333
2" x 2"	5	60.00	48.00	.075	6,666
2" x 2"	6	70.00	56.00	.09	8,000
2" x 2"	7	85.00	68.00	.105	9,333
2" x 2"	8	95.00	76.00	.12	10,666
2" x 2"	9	115.00	92.00	.135	12,000
2" x 2"	10	135.00	108.00	.15	13,333
2" x 2"	12	150.00	120.00	.18	16,000
2" x 3"	6	100.00	80.00	.135	12,000
2" x 3"	7	115.00	92.00	.1575	14,000

SEC. 5. Transportation addition. Except as specially provided in section 3 (d) covering retail-yard sales and in paragraph (d) of this section for split redwood stakes hauled by trucks the following rules apply for computing transportation addition:

(a) **Railroad or common carrier truck delivery.** (1) The addition shall be computed from the applicable basing point specified in the heading of the appropriate price table. In the case of Western red cedar (Table 1) where more than one basing point is given, the applicable basing point is the one nearest the shipper's actual loading-out point. When the estimated weights in the tables of section 4 are used, the appropriate published rate times the estimated weight is the proper transportation charge, even though the estimated weights may be higher than actual. Estimated weights higher than those set forth in the appendices may not be used.

(2) When estimated weights are not used, the amount added for transportation must not be more than the amount actually paid to the common carrier.

(b) **Contract truck delivery.** When shipment is by "contract carrier" the proper addition is the estimated weight times the contract carrier's rate.

(c) **Private truck delivery.** When shipment is by truck owned or controlled by the seller the maximum permissible addition shall be computed as 5 cents per 100 pounds for hauls of not over 10 miles, 7 cents per 100 pounds for hauls of more than 10 but not over 20 miles, 9 cents per 100 pounds for hauls of more than 20 but not over 30 miles, and for

each 10 miles over 30 miles, 1 cent per 100 pounds to be added to the 30-mile charge.

(d) In the case of split redwood stakes hauled by truck, the permissible transportation addition shall be computed by multiplying the amounts per M stakes shown in Table 3 by the actual highway mileage from the basing point (Scotia, California) to the point of delivery.

SEC. 6. Special specifications of listed species. Sizes, grades, or specifications of fence posts of the species and from the areas given in the headings of the tables, but not specifically priced in the tables, are nevertheless subject to this regulation. Maximum prices for such posts shall be determined as follows:

(a) The maximum price shall bear the October 1941 relationship between the special item to be priced and the most similar size or grade on which a specific maximum price is established in the tables. This relationship should be determined as it existed in October 1941 or in the first month before that in which sales of both items were made, and the price difference between the two items should be added to or subtracted from the maximum price in the price tables for the comparable item.

The tentative maximum price shall be submitted to the Lumber Branch, Office of Price Administration, Washington, D. C., within 10 days of the use of the price, together with copies of the invoices of the sales which were used to determine it. If, within 30 days after receipt of the request for approval, the Office of Price Administration does not act on it, the price shall be considered approved and shall thereafter be the maximum price of that item for that seller. Pending approval or action by the Office of Price Administration, the seller may deliver the item and receive payment for it, subject to the condition that a refund will be made if the price is in excess of that finally approved by the Office of Price Administration.

(b) For any size, grade, or specification which cannot be priced under paragraph (a) of this section, the maximum price shall be the price established by the Lumber Branch, Office of Price Administration, Washington, D. C., after full facts have been submitted in support of any request for the establishment of a maximum price. This maximum price may be established by a letter or telegram.

SEC. 7. Treated posts. Pressure-type preservative treatment additions are established by Maximum Price Regulation 491, section 19 (c), Table 3. On sales of posts of the listed species which are treated by methods other than pressure process, an addition may be made to the maximum prices contained in section 4, figured according to section 6 of this regulation. Posts of unlisted species, treated by any method, remain under the GMPR, except as covered in section 3 for retail-yard sales.

ARTICLE III—SPECIFIC DUTIES AND PRIVILEGES AND PROHIBITED PRACTICES

SEC. 8. Display of maximum prices. Any person selling fence posts at retail

shall display in a manner plainly visible to and understandable by the purchasing public the maximum prices permitted under the regulation. The display shall be headed "Ceiling prices" and shall list the prices by diameter and length.

SEC. 9. Prohibited practices. Any practice which gets the effect of a higher-than-ceiling price without actually raising the price is as much a violation of this regulation as an outright over-ceiling price. This applies to devices making use of commissions, services, transportation arrangements, premiums, special privileges, tying-agreements, trade understandings, and the like.

Sellers must maintain cash discounts and credit terms no less favorable to buyers than the cash discounts and credit terms they allowed on October 1, 1941; except that a discount longer than 2 percent is not regarded as a cash discount under this rule.

It is a direct violation to buy or sell material as fence posts under and according to the provisions of this regulation, for use as saw-logs or for any other purpose than as support for fencing.

SEC. 10. Adjustable pricing. Any person may agree to sell at a price which can be increased up to the maximum price in effect at the time of shipment; but no person may, unless authorized by the Office of Price Administration, deliver or agree to deliver at prices to be adjusted upward in accordance with action taken by the Office of Price Administration after shipment. Such authorization may be given when a request for a change in the applicable maximum price is pending, but only if the authorization is necessary to promote distribution or production and if it will not interfere with the purposes of the Emergency Price Control Act of 1942, as amended. The authorization may be given by the Administrator or by any official of the Office of Price Administration having authority to act upon the pending request for a change in price or to give the authorization.

The authorization will be given by order, except that it may be given by letter or telegram when the contemplated revision will be the granting of an individual application for adjustment.

SEC. 11. Petitions for amendment. Any person seeking an amendment of any provision of the regulation may file a petition for amendment in accordance with the provisions of Revised Procedural Regulation No. 1,³ issued by the Office of Price Administration.

SEC. 12. Records. Any person, other than a consumer, who buys or sells 200 or more fence posts in any one month must keep for a period of two years, records of items sold, names and addresses of buyers, date of sale, and price.

SEC. 13. Enforcement. Persons violating any provision of this regulation are subject to the criminal penalties, civil enforcement actions, suits for treble damages, and proceedings for revocation of licenses provided for by the Emer-

³ 7 F.R. 8961; 8 F.R. 3313, 3533, 6173, 11806; 9 F.R. 1594.

gency Price Control Act of 1942, as amended.

SEC. 14. Licensing. The provisions of Licensing Order No. 1,⁴ licensing all persons who make sales under price control, are applicable to all sellers subject to this regulation. A seller's license may be suspended for violations of the license or of one or more applicable price schedules or regulations. A person whose license is suspended, may not, during the period of suspension, make any sale for which his license has been suspended.

SEC. 15. Exports and Imports. (a) The maximum price for export sales of all fence posts is governed by the Second Revised Maximum Export Price Regulation.⁵

(b) The basic maximum price for imported fence posts of the listed species is the maximum price shown for the particular species in section 4. This basic maximum price applies f. o. b. cars at the port of entry, or if moving by truck the f. o. b. truck price applies. The f. o. b. cars price must be used, however, for computation of maximum resale prices under section 3. Transportation additions permitted by section 5 or section 3 must be computed from the basing point shown for the particular species in section 4. If more than one basing point is shown, the one nearest the point of entry must be used.

The maximum price for sales of imported fence posts of unlisted species is governed by the Maximum Import Price Regulation.⁶

This regulation shall become effective May 29, 1944.

NOTE: The reporting provisions of this regulation have been approved by the Bureau of the Budget pursuant to the Federal Reports Act of 1942.

Issued this 24th day of May 1944.

CHESTER BOWLES,
Administrator.

[F. R. Doc. 44-7448; Filed, May 24, 1944;
11:55 a. m.]

Chapter IX—War Production Board

Subchapter A—General Provisions

AUTHORITY: Regulations in this subchapter issued under sec. 2 (a), 54 Stat. 676, as amended by 55 Stat. 236 and 56 Stat. 176; E.O. 9024, 7 F.R. 329; E.O. 9125, 7 F.R. 2719; W.P.B. Reg. 1 as amended March 24, 1943, 8 F.R. 3666, 3696; Pri. Reg. 1 as amended May 15, 1943, 8 F.R. 6727.

PART 903—DELEGATIONS OF AUTHORITY

[Directive 24, as Amended May 24, 1944]

AUTHORITY OF NATIONAL HOUSING AGENCY FOR HOUSING CONSTRUCTION

§ 903.36 Directive 24. The National Housing Agency is hereby authorized for housing projects, except housing projects of the types listed on Schedule A, to take the following types of action, subject to conditions and limits established by the War Production Board through the issu-

ance of program determinations or otherwise:

(a) Approve under Limited Preference Order P-55-c applications on Form WPB-2896 for housing construction, remodeling, repairs and installations of the types described in Schedule B, stating in the approval of any application that the allotment symbol "H" with the appropriate program number may be used for the construction;

(b) Approve construction, remodeling, repairs and installations of the types described in Schedule B, by any Federal Agency under the jurisdiction of the Na-

tional Housing Agency without requiring the filing of Form WPB-2896. This approval constitutes War Production Board authorization under Conservation Order L-41 and permits construction, remodeling, repairs and installations under the provisions of Limited Preference Order P-55-c using the allotment symbol "H" with the appropriate program number, subject to such further restrictions as the War Production Board may impose for temporary war housing;

(c) Cancel approvals under paragraphs (a) and (b) above as provided in Limited Preference Order P-55-c;

(d) Permit the use of items in housing projects approved under paragraphs (a) and (b) above where specific permission is required under Schedule I of Limited Preference Order P-55-c. This does not include items which must be specifically approved by the War Production Board and does not include the grant of an approval for any other item;

NOTE: Paragraphs (f) and (g), formerly (e) and (f), redesignated May 24, 1944.

(e) Permit deviations from paragraph (e) of Schedule II to Limited Preference Order P-55-c, entitled "Minimum Standards Applicable to Houses for Sale or Rent."

(f) Issue approvals in the name of the War Production Board on the form required by any L, M or P order for the purchase of products and materials. The authority granted by this paragraph may be exercised only to the extent that approved War Production Board program determinations or approved decisions of a War Production Board Industry Division Requirements Committee specifically grant permission to issue approvals by the National Housing Agency within specified quotas of such products or materials. This authority may be exercised only if the proposed use of the products and materials is not prohibited by paragraph (c) (3) of Order P-55-c and Schedule I to that order.

(f) Assign upratings for specified projects only in accordance with approved War Production Board program determinations;

(g) Grant requests to amend the provisions of applications approved under paragraph (a) above and requests to amend orders in the P-55 series and the

related provisions of applications for war housing covered by them in the following respects in the form and subject to criteria approved by the Facilities Bureau of the War Production Board:

(1) The number of dwelling units covered by the application;

(2) The location of the housing project;

(3) The time for application or extension of the preference rating and allotment symbol, for beginning or completing construction of the project, or for applying for an allotment of controlled materials;

(4) Permission to a successor builder or owner who has applied for permission to complete construction and to avail himself of the preference rating or authorization previously issued to the original builder or owner;

(5) Changes in the promises, certifications, and agreements, except for changes in rentals and sales prices which are covered by Directive 25, made by the builder or owner on Form WPB-2896 (PD-105) or other application forms used instead, in cases where the changes are covered by Preference Rating Order P-55-a.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By C. E. WILSON,
Executive Vice Chairman.

SCHEDULE A

The following types of residential construction are not covered by Directive 24:

a. Farm housing and mobile farm labor camps.

b. Housing being built directly by or under the direct management of the Military Services.

c. Hotels and similar establishments of more than 10 rooms providing housing primarily for transients.

d. Institutional Housing—Dormitories and other housing owned and operated by and as an integral part of an "institution", as defined in Paragraph (b) (2) of CMP Reg. 5A.

e. Mobile housing units (trailers).

f. Residential construction built by an "operator" as defined in P-98-b, under a Petroleum Administrative Order of the Petroleum Administration for War.

g. Housing built and owned by a Producer, as defined in Utilities Order U-1, which consists of not more than 10 dwelling units and is accessory to and an integral part of a project undertaken primarily for the construction of an isolated plant addition such as a gas compressor station or hydro-electric plant.

h. The alteration, betterment, repair or replacement (but not the initial construction and equipping, which is provided for under paragraph a. (3) of Schedule B below) of structure, facilities, equipment or fixtures which is intended primarily for a commercial establishment located in a dwelling structure.

SCHEDULE B

The following construction, remodeling, repairs and installations are covered by Directive 24:

a. Dwelling structures (including partially or completely prefabricated structures):

(1) Single family and multi-family residential structures including apartment hotels, except hotels as defined in Schedule A.

(2) Dormitories, rooming houses and similar dwelling accommodations.

⁴ 8 F.R. 13240.

⁵ 8 F.R. 4132, 5987, 7662, 9998, 15193.

⁶ 8 F.R. 11681, 12237.

(3) Structures which include commercial establishments such as stores, restaurants, offices, where more than 50 per cent of the floor area of each structure provides dwelling accommodations, not including alterations, betterments, repairs or replacements described in paragraph (h) of Schedule A above.

(4) Remodeling or conversion of any building for the sole purpose of providing living accommodations.

b. Dwelling Facilities: All separate buildings and structures which are appurtenant and accessory to dwellings such as private garages, sheds, management offices, project maintenance and repair shops, private recreation facilities, garden structures. This does not include separate buildings which are required for business purposes other than the maintenance or operation of the residential project.

c. Dwelling Equipment and Fixtures: All fixtures and equipment built into or firmly attached to a dwelling structure or dwelling facility.

(1) The following equipment is excluded:

(i) Portable electric space heating appliances.

(ii) Movable furniture and movable furnishings.

(2) Except where required for the construction of new houses, or for the rebuilding or remodeling projects where new dwelling units are added, the following equipment is excluded:

(i) Domestic cooking stoves, ranges and hot plates.

(ii) Domestic space eating stoves.

(iii) Mechanical and ice refrigerators.

(iv) Window shades and venetian blinds.

d. Utility Facilities: Sanitation facilities and facilities supplying electric power, gas, water and central steam heating which are an integral part of the housing project in cases where the owner of the facilities does not qualify as an "operator" under paragraph 1 of P-141 or as a "producer" under Paragraph (a) of U-1.

e. Roads and Other Land Improvements: All improvements which are accessory to and an integral part of a housing project, such as roads, driveways, walks, parking areas, terraces, retaining walls, fences, and private outdoor recreation facilities. Off-site access roads are not included.

f. Trailer Sites and Facilities, but not the construction of trailers (See Paragraph (e) of Schedule A).

g. Commercial Establishments: Land improvements, structures, facilities or fixed equipment for commercial establishments such as stores, restaurants, offices, theaters, and for public community buildings, only to the extent that such establishments are:

(1) An integral part of a project which is undertaken primarily for the purpose of construction, alteration or betterment of dwelling accommodations, and

(2) Specified in the application form WPB-2896, and

(3) Necessary for the utilization of the dwelling accommodations upon completion of the construction project.

This paragraph does not include alterations, betterments, repairs or replacements described in paragraph (h) of Schedule A above.

[F. R. Doc. 44-7428; Filed, May 24, 1944;
11:45 a. m.]

E.O. 9024, 7 F.R. 329; E.O. 9125, 7 F.R. 2719; W.P.B. Reg. 1 as amended March 24, 1943, 8 F.R. 3666, 3696; Pri. Reg. 1 as amended May 15, 1943, 8 F.R. 6727.

PART 3133—PRINTING AND PUBLISHING

[Limitation Order L-241, as Amended May 24, 1944]

Section 3133.9 *Limitation Order L-241* is hereby amended to read as follows:

§ 3133.9 Limitation Order L-241—(a)
The purpose of this order. This order does four things: First it limits the tonnage of paper which a printer may use for commercial printing. This is called his "consumption quota", and is based upon the tonnage of paper which he used for commercial printing in 1941. A printer may not exceed his consumption quota even though the paper is physically available to him. Second, it limits the tonnage of paper which may be accepted by or on behalf of a printer. This is based upon his inventory of paper. Third, it limits the basis weight of paper which may be used in printing certain items. Fourth, it limits the tonnage of paper which a person may cause to be consumed in printing certain items.

Definitions and Explanations

(b) Commercial printing. "Commercial printing" means all printing or duplicating produced by any type of printing machine covered by Order L-226 or any type of duplicating machine covered by Order L-54-c, List I, Item 5. However, this order does not affect printing which is covered by other orders of the War Production Board, as described in paragraph (j), and printing which is unrestricted, as described in paragraph (k). "Printed matter" includes duplicated matter as well as printed matter.

(c) Printer. The term "printer" is used throughout this order, for the sake of convenience and brevity, to include printers who operate printing machines and duplicators who operate duplicating machines. The order applies to every printer, including a printer who operates a private or "captive" plant as well as a printer who does work for the trade. The term does not include a publisher or a person who orders printing.

(d) Paper. "Paper" means any grade, quality, type, basis weight or size of paper, gummed paper, paperboard or bristol used in commercial printing. The term includes paper reclaimed wholly or partly from printed or unprinted waste, as well as paper made entirely from virgin fiber.

(e) Use. (1) Paper is "used" when ink is first applied to it by a printer. However, paper is not "used" under this order when ink is applied to it by penning equipment. Sometimes paper is put through a press more than once, either by the same printer or by different printers—for instance, when several colors are used or when the imprint of a particular distributor is added after part of the printing is done. For the purposes of this order the paper is deemed to be "used" when the first application

of ink is made by a printer. It makes no difference how many other applications of ink are put on the paper by the same or different printers.

(2) When a job is started in one calendar quarter and runs over into the next, the paper actually used during each quarter must be charged against the printer's consumption quota for that quarter. The entire job may not be regarded as if it were started and finished in the same quarter.

(f) Production waste. All production waste shall be included in determining the tonnage of paper which a printer uses in commercial printing.

(g) Inventory. "Inventory" means all the paper which is available for a printer's use. It is immaterial whether such paper is in the printer's hands or in the hands of a paper dealer or other person. Paper in transit is not included.

(h) Transfer of quotas. (1) Quotas provided by one War Production Board order may not be used for the purposes set forth in any other order. Thus, for example, a printer may not use for commercial printing any part of a consumption quota established under Order L-240 (Newspapers), Order L-244 (Magazines) or Order L-245 (Books and Booklets), and he may not permit any part of his consumption quota established under this order to be used for newspapers, magazines or books. An exception to this rule is stated in paragraph (o).

(2) It sometimes happens that one printer does work for another printer, and there is a question as to which one should deduct the paper from his quota. Printer A may "farm out" certain work by purchasing "press time" from printer B. This may be done, for example, where printer A cannot fill an order for a customer because he does not have available the right equipment, material, personnel, or facilities. In such a case, where the customer looks only to A for the finished product and where B acts merely as a sub-contractor, the paper may be charged against A's quota, even though B actually does the printing. This does not mean that A may assign his quota to B. The rules governing the assignability of quotas are stated in Priorities Regulation 7A.

(i) Exceptions. Certain paragraphs of this order contain exceptions to general rules. These exceptions apply only to the provisions to which they specifically refer. They do not apply to any other portions of the order.

Consumption Quota

(j) Printing which is covered by other orders. Certain types of printing are not covered by this order. When a printer adds up the weight of paper which he used in 1941, he may not count the paper which went into those items. Also, a printer may not use the consumption quota which he gets under this order for the printing of any of those items, except as provided in paragraph (o). They are:

(1) Newspapers (defined in Limitation Order L-240).

(2) Magazines (defined in Limitation Order L-244).

Subchapter B—Executive Vice-Chairman

AUTHORITY: Regulations in this subchapter issued under sec. 2 (a), 54 Stat. 676, as amended by 55 Stat. 236 and 56 Stat. 176;

(3) Books (defined in Limitation Order L-245).

(4) Greeting cards and illustrated post cards (defined in Limitation Order L-289).

(5) Displays (defined in Limitation Order L-294).

(6) Wallpaper (defined in Limitation Order L-177).

(7) Boxes (defined in Limitation Order L-239).

(8) Converted products named in Lists A, B, C or D of General Conservation Order M-241-a, except gummed paper.

(9) Any other "converted products" defined in General Conservation Order M-241-a, except those which must be printed in order to serve the purpose for which they are made.

(k) *Printing which is not restricted.*

(1) A printer is not limited in the amount of paper which he may use for printing which is ordered and paid for by a department or agency of the United States, its territories or possessions. This rule applies whether the printing is ordered as a separate item or is included in a contract for something else purchased by a government agency. Official Army or Navy post, camp, station or unit newspapers or news sheets are within this exception, and hence are not limited, if:

(i) They are ordered by the officer in command of the Army or Navy establishment on official War Department or Navy Department purchase orders, requisitions or contracts;

(ii) They contain no paid advertising; and

(iii) They are not owned, edited or operated by civilians but are run entirely by military personnel (although the printing may be done in commercial plants).

(2) Moreover, a printer is not limited in the amount of paper which he may use for official election forms, such as ballots and tally sheets, which are ordered and paid for by any State, County or Municipality of the United States.

(3) When a printer adds up the weight of paper which he used in 1941, he may not count the paper which went into the items described in paragraphs (k) (1) and (k) (2) above. Also, a printer may use an unlimited amount of paper for those items from now on.

(l) *Computation of consumption quota.* In the second calendar quarter of 1944 and in each calendar quarter after that, no printer may use for commercial printing any paper in excess of his quarterly consumption quota, which shall be computed as follows:

(1) Determine the printer's "quarterly base tonnage" according to either of the two following methods, depending on his individual needs. Having selected one method, the printer must use that method throughout the year.

First method:

(1) Add up the total pounds of paper used in 1941 for all types of printing;

(ii) Subtract the pounds of paper used in 1941 for the items covered by other orders, as listed in paragraph (j) above;

(iii) Subtract the pounds of paper used in 1941 for the unrestricted items listed in paragraph (k) above;

(iv) Divide by four. This is the printer's "quarterly base tonnage", from which the required reductions shall be made.

Second method:

(1) Add up the total pounds of paper used during the same calendar quarter of 1941 for all types of printing;

(ii) Subtract the pounds of paper used during that quarter of 1941 for the items covered by other orders, as listed in paragraph (j) above;

(iii) Subtract the pounds of paper used during that quarter of 1941 for the unrestricted items listed in paragraph (k) above.

(iv) The balance is the printer's "quarterly base tonnage", from which the required reductions shall be made.

(2) If the printer's quarterly base tonnage is not more than $1\frac{1}{4}$ tons, his quarterly consumption quota is $1\frac{1}{4}$ tons. Moreover, any person who used no paper whatever for commercial printing in 1941 may use a total of $1\frac{1}{4}$ tons per calendar quarter for commercial printing, beginning with the second quarter of 1944.

(3) If the printer's quarterly base tonnage is more than $1\frac{1}{4}$ tons, but not more than 5 tons, his quarterly consumption quota is the same as his quarterly base tonnage. Such a printer is not permitted to increase his quota to 5 tons in a quarter of 1944 if his quarterly base tonnage is less than 5 tons. For example, if a printer used 4 tons of paper in the second quarter of 1941, his quota for the second quarter of 1944 is 4 tons.

(4) If the printer's quarterly base tonnage is more than 5 tons but less than $6\frac{2}{3}$ tons, his quarterly consumption quota is 5 tons. For example, if a printer used 6 tons of paper in the second quarter of 1941, the 25 percent cut would, if it were applicable, limit him to $4\frac{1}{2}$ tons in the second quarter of 1944. However, he need not make this entire reduction, for his quota in that quarter is 5 tons.

(5) If the printer's quarterly base tonnage is more than $6\frac{2}{3}$ tons his quarterly consumption is 75 percent of his quarterly base tonnage.

(6) In every case, the printer's quarterly consumption quota is subject to the borrowing and carry-over provisions contained in paragraph (n).

A printer may use his quarterly consumption quota for any type of printing which is not covered by other orders, as listed in paragraph (j). Also, he may use any amount of paper in addition to his quarterly consumption quota for the unrestricted items described in paragraph (k).

(m) *Borrowing and carry-over.* (1) A printer may add, under either method of computation, an extra 15 percent to his consumption quota in any quarter if he subtracts that amount from his consumption quota for the next quarter.

(2) If a printer uses less than he is allowed in any quarter, he may add the saving to his consumption quota in a subsequent quarter, or distribute the saving over several subsequent quarters.

(n) *Total permitted consumption.* A printer may use in any calendar quarter:

(1) His quarterly consumption quota as determined under paragraph (l);

(2) Plus permitted borrowing from his consumption quota for the next calendar quarter as provided in paragraph (m) (1);

(3) Plus any less-than-quota savings carried over from previous calendar quarters as provided in paragraph (m) (2); or minus any tonnage which had been borrowed during the preceding calendar quarter from his consumption quota for that calendar quarter, as provided in paragraph (m) (1);

(4) Plus ex-quota tonnage, if any, which may have been granted on appeal for consumption in that calendar quarter.

(o) *Small magazine and book publishers.* (1) If a magazine publisher's quarterly base tonnage is not more than $1\frac{1}{4}$ tons, or if a person has no quarterly base tonnage for the publication of magazines, he may cause up to a total of $1\frac{1}{4}$ tons of paper to be used for the printing of magazines in any calendar quarter, provided the tonnage in excess of his quarterly base tonnage, if any, is deducted from a commercial printer's consumption quota under Order L-241. Publishers who obtain a quota under this provision shall file with the War Production Board, within 15 days after such paper is used, a letter signed by the publisher and countersigned by the printer setting forth:

(i) The name and address of the publisher,

(ii) The name and address of the printer,

(iii) The title(s) of the magazine(s),

(iv) The publisher's base period consumption, if any, and

(v) The tonnage deducted from the commercial printer's quota under Order L-241.

(2) If a book publisher's base tonnage is not more than 5 tons, or if a person has no base tonnage for the publication of books, he may cause up to a total of 5 tons of paper to be put into process for the production of books in any year, provided the tonnage in excess of his base tonnage, if any, is deducted from a commercial printer's consumption quota under Order L-241. Publishers who obtain a quota under this provision shall file with the War Production Board, within 15 days after such paper is used, a letter signed by the publisher and countersigned by the printer setting forth:

(i) The name and address of the publisher,

(ii) The name and address of the printer,

(iii) The publisher's base period consumption, if any, and

(iv) The tonnage deducted from the commercial printer's quota under Order L-241.

(3) The above reporting requirements have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(p) *Certification to printer.* No printer may fill an order for (1) magazines,

(2) books, or (3) any of the items listed in Schedule II of this order unless he receives, or has previously received, from the person who publishes or issues the item, a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 (§ 944.27) by an official duly authorized for such purpose:

FEDERAL REGISTER, Thursday, May 25, 1944

The undersigned publisher certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the printer and to the War Production Board that he is familiar with [insert the relevant provision: (1) Order L-244 (magazines), (2) Order L-245 (books), (3) Schedule II to Order L-241], and that all orders placed by the publisher with that printer for items regulated by that order [or schedule], as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order for printing.

Delivery Restrictions

(q) *Limit on tonnage which may be accepted.* No printer may accept, and no person may accept for a printer's use, delivery of any quantity of paper if his total inventory of all kinds of paper for use in commercial printing exceeds a 60 consecutive days' supply, or if acceptance of the delivery will bring his inventory above this level. The number of days' supply shall be computed at the average daily rate of allowable consumption for the current calendar quarter.

(r) *Increase of deliveries.* A printer may accept delivery of paper which would increase his inventory to more than a 60 consecutive days' supply of paper only in the following two circumstances:

(1) If the amount of a particular item in the printer's inventory is less than 30 days' supply, he may accept delivery of not more than an additional 30 days' supply of that item, provided the amount purchased is required for his production within 30 days of acceptance.

(2) Regardless of the quantity of a particular item, or of all items, in a printer's inventory, he may accept delivery of any item which he is entitled to accept under paragraphs (q) and (r) (1) in the unit quantity (e. g., full carload, full truckload, 10,000 pounds, 5,000 pounds, 4 cases) in which he accepted delivery of that item in 1941.

(s) *Certification to paper dealer or mill.* No printer may order or accept delivery of paper, and no person may deliver paper to a printer, unless the printer furnishes, or has previously furnished, to the person making the delivery, a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 (\S 944.27) by an official duly authorized for such purpose:

The undersigned printer certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the seller and to the War Production Board that he is familiar with Order L-241 and that all purchases by him of items regulated by that order, as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order for paper.

Issuance of Schedules

(t) *Prohibited and restricted uses of paper and paperboard.* The War Production Board may issue, from time to time, schedules which will prohibit the use of paper in certain items, limit the basis weight of paper which may be used in other items, and limit the tonnage of

paper which a person who publishes or issues certain items may cause to be consumed in the printing of those items.

Miscellaneous Provisions

(u) *Records.* In order to assure compliance with this order, every printer must calculate, as accurately as he can, the tonnage of paper which he used during each quarter of 1941 for the items covered by this order. He must also keep accurate records of this type of information for each calendar quarter beginning with January 1, 1943. He must preserve these figures and his work sheets, subject to inspection by War Production Board officials as long as this order remains in force and for 2 years after that.

(v) *Applicability of regulations.* This order and all transactions affected by it are subject to all present and future regulations of the War Production Board.

(w) *Appeals.* Any appeal from the provisions of this order shall be made by filing a letter referring to the particular provision appealed from and stating fully the grounds of the appeal, or by filling in the pertinent information on Form WPB-3605.

(x) *Communications.* All communications concerning this order shall be addressed to: War Production Board, Printing and Publishing Division, Washington 25, D. C., Ref: L-241.

(y) *Violations.* Any person who wilfully violates any provision of this order or who, in connection with this order, wilfully conceals a material fact or furnishes false information to any department or agency of the United States, is guilty of a crime and upon conviction may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or obtaining further deliveries of, or from processing or using, materials under priority control, and may be deprived of priorities assistance.

SCHEDULE I

(a) *Limits on basis weights.* No person may manufacture and no person may cause to be manufactured any of the items listed in this schedule in a basis weight, thickness, area or weight per unit greater than the maximum specified for such use.

(1) Art reproductions, without advertising—basis weight 25×38 —120#.

(2) Diaries, date books, desk calendar pads, and advertising memo pads—basis weight 17×22 —16#.

(3) Dodgers and handbills—basis weight 24×36 —35#.

(4) News letters and loose leaf services other than books (as defined in Order L-245)—basis weight 17×22 —16#.

(5) Accounting records, books and forms—basis weight 17×22 —28#; or if for loose leaf accounting forms used on an automatic posting machine—basis weight 17×22 —32#.

(6) Corporate securities, checks, domestic and foreign currency—basis weight 17×22 —24#.

(7) Notes, contracts, mortgages, wills, deeds, insurance policies, and legal forms—basis weight 17×22 —20#.

(8) Letterheads—basis weight 17×22 —16#.

(9) Card indexes and card records—basis weight $25\frac{1}{2} \times 30\frac{1}{2}$ —140#.

(10) Time cards—caliper .014 inches.

(11) County record books and other permanent government records—basis weight 17×22 —36#.

(12) Prospectuses for the sale of securities—basis weight 25×38 —50#.

(13) Legal briefs and records on appeal—basis weight 25×38 —50#.

(14) All other office, business and financial forms, except blank books, and except forms produced by a liquid or gelatin process—basis weight 17×22 —16#.

(15) Road and street maps and guides for civilian use—basis weight 17×22 —16#.

(16) Telephone directories—body basis weight 24×36 —28#; cover basis weight $22\frac{1}{2} \times 28\frac{1}{2}$ —110#.

(17) Transportation and admission tickets—basis weight $22\frac{1}{2} \times 28\frac{1}{2}$ —90#.

(b) *Exceptions to limits on basis weights.* The above restrictions do not apply to paper which has been manufactured before October 21, 1943.

(c) *Exceptions to Order L-120.* Schedules I and III to Order L-120 provide:

Paper or paperboard may be manufactured for a particular use in any basis weight or thickness permitted for such use by this or any other order of the War Production Board, provided the basis weight or thickness does not exceed the maximum specified by the War Production Board for such use, and provided all other provisions of this or such other orders are fully complied with.

Pursuant to this provision the manufacture of paper in the basis weights specified in this list for items 1, 6, 7 and 16 is hereby permitted.

SCHEDULE II

(a) *Commercial printing which is charged against the quota of both the printer and the person who issues the item.* Certain items of commercial printing are subject to a "two-sided" limitation. As is the case with all types of commercial printing covered by this Order, the paper consumed in printing such items must be deducted from the commercial printer's quota; however, in the case of the items covered by this Schedule II, the same paper must also be deducted from the quota of the person who causes the items to be printed. In other words, the publisher or issuer of the item must reduce his consumption of paper for that item by the required percentage and he must also have the printing done by a printer who will debit his quota under paragraph (1) of this order.

If a person did not publish or issue, in 1941, a particular item listed in this Schedule, he has no quota for the publication or issuance of that item after January 1, 1944.

Any paper which a commercial printer consumed in printing these items in 1941 shall be included in computing his quota under paragraph (1) whether or not he prints any of these items after January 1, 1944. The paper which a commercial printer consumed in printing such items after January 1, 1944, must be deducted from his quota, whether or not he printed such items in 1941.

(b) *Catalogs, directories, school yearbooks, music, song sheets, comic publications—(1). Consumption quota.* During the year 1944, and each year after that, no person may cause to be consumed in the printing of any item listed in this paragraph (b) (1) more than 75%, by weight, of the paper which he caused to be consumed in the printing of that item in 1941. It is not necessary for the weight of each copy or edition to be reduced, as long as the total weight of the paper consumed in the printing of all copies or editions of that item is reduced by the required amount.

(i) Catalogs (including supplements) of 12 or more bound pages issued by a person who manufactures, distributes or offers for sale the products, commodities or services listed therein, except catalogs issued at intervals of more than 3 years.

(ii) Directories (except telephone directories) of 12 or more bound pages issued by a

person whose primary business is not publishing.

(iii) School and college annuals and yearbooks.

(iv) Sheet music, music folios and song sheets which are not "books" as defined in Order L-245 or "magazines" as defined in Order L-244.

(v) Comic or cartoon publications which are not "books" as defined in Order L-245 or "magazines" as defined in Order L-244.

(2) *Definition of "item".* Each of the numbered subdivisions of paragraph (b) (1) is a separate "item", not individual publications covered by a particular subdivision. Thus, for example, a person who issued one type of comic book in 1941 may use his 1944 quota for the publication of any other type of comic book, but he may not use it for the publication of catalogs, directories, school yearbooks or song sheets.

(3) *Carry-over.* If a publisher or issuer of any of the items listed in paragraph (b) (1) uses less paper than he is allowed in 1944, he may add this saving to his consumption quota for the production of such items for 1945.

(c) *Shopping guides, free distribution newspapers, want ad publications, free distribution publications in newspaper format—*

(1) *Consumption quota.* In the second calendar quarter of 1944, and in each calendar quarter after that, no publisher or other person may cause to be consumed in the printing of any shopping guide, free distribution newspaper, want ad publication or free distribution publication in newspaper format any paper in excess of his quarterly consumption quota, which shall be determined as follows:

(i) Ascertain the tonnage of paper consumed in printing that particular publication in the corresponding quarter of 1941, including all supplements, inserts and other printed matter physically incorporated into such publication or delivered together with it. This is the publisher's "quarterly base tonnage", from which the required reductions shall be made.

(ii) If the publisher's quarterly base tonnage in any calendar quarter is less than 25 tons, his consumption quota for that quarter is the same as his base tonnage. He need not use less than he used in the corresponding quarter of 1941, but he may not use more.

(iii) If the publisher's base tonnage in any calendar quarter is 25 tons or more, the following sliding scale of percentage cuts shall be applied:

Deduct 9% of the amount over 25 tons but not over 125 tons.

Deduct 13% of the amount over 125 tons but not over 250 tons.

Deduct 17% of the amount over 250 tons but not over 500 tons.

Deduct 25% of the amount over 500 tons but not over 1000 tons.

Deduct 29% of the amount over 1000 tons.

The balance remaining after subtraction of the above reductions from the publisher's quarterly base tonnage is his consumption quota for that quarter. For example, if the publisher consumed during the third quarter of 1941 340 tons, his consumption quota for the third quarter of 1944 would be determined as follows:

25 tons no cut	25 tons
100 tons 9% cut	91 tons
125 tons 13% cut	108.75 tons
90 tons 17% cut	74.7 tons

340 tons quarterly base tonnage 299.45 tons quarterly consumption quota

(2) *Carry-over.* If the publisher or issuer of a shopping guide, free distribution newspaper, want ad publication or free distribution publication in newspaper format uses less paper than he is allowed in any quarter, he may add the saving to his consumption

quota in a subsequent quarter or distribute the saving over several subsequent quarters.

(3) *Transfer of quotas.* Where two or more shopping guides, free distribution newspapers, want ad publications, or free distribution publications in newspaper format are published by the same person and are distributed primarily in the same city or trading area, he may combine or distribute his consumption quotas among his publications in that city or trading area. However, after May 24, 1944, no such publisher may transfer any part of his consumption quota to a different city or trading area.

(d) *Certification.* No person may order any of the items listed in this schedule to be printed unless he furnishes or has previously furnished to the printer, a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 (§ 944.27) by an official duly authorized for such purpose:

The undersigned publisher or issuer certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the printer and to the War Production Board that he is familiar with Schedule II to Order L-241 and that all orders placed by the publisher or issuer with that printer for items regulated by that schedule, as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7429; Filed, May 24, 1944;
11:45 a. m.]

PART 3133—PRINTING AND PUBLISHING

[Limitation Order L-241, Interpretation 1, Revocation]

Interpretation No. 1 to Order L-241, issued January 22, 1944, is hereby revoked.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7430; Filed, May 24, 1944;
11:45 a. m.]

PART 3133—PRINTING AND PUBLISHING

[Limitation Order L-244, as Amended May 24, 1944]

MAGAZINES

Section 3133.15 Limitation Order L-244 is hereby amended to read as follows:

§ 3133.15 Limitation Order L-244

(a) *The purpose of this order.* This order does two things: First it limits the tonnage of paper which a magazine publisher may cause to be used for printing magazines. This is called his "consumption quota", and is based upon the tonnage of paper which he caused to be used for printing magazines in 1942. A publisher may not exceed his consumption quota even though the paper is physically available to him or his printer. Second, it limits the tonnage of paper which may be accepted by or on behalf of a magazine publisher. This is based upon his inventory of paper.

Definitions and Explanations

(b) *Magazine.* A "magazine" is any periodical or "one-shot" generally recognized as a magazine in the magazine industry. The term includes all supplements, inserts and other matter physically incorporated into a magazine or delivered with it, and reprints containing 40 percent or more of the editorial content appearing in any issue of a magazine.

(c) *Publisher.* The "publisher" of a magazine is the person who causes it to be printed and undertakes the ultimate risk of the publishing venture. The term includes an individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not. Where a group of magazines is under common control, but each magazine is published by a separate business entity, a separate consumption quota and a separate delivery quota shall be established for each magazine. It makes no difference if several of these operating entities are subsidiaries of the same parent corporation, or are controlled by the same individual or group of individuals.

(d) *Paper.* "Paper" means any grade, quality, type, basis weight or size of paper used in the printing of a magazine. The term includes paper reclaimed wholly or partly from printed or unprinted waste as well as paper made entirely from virgin fiber.

(e) *Use.* (1) Paper is "used" when ink is first applied to it. The date of issuance carried on the magazine is immaterial.

(2) When the printing of an issue is started in one calendar quarter and runs over into the next, the paper actually used during each quarter must be charged against the publisher's consumption quota for that quarter. The entire printing may not be regarded as if it were started and finished in the same quarter.

(f) *Production waste.* All production waste shall be included in determining the tonnage of paper which a publisher causes to be used in printing magazines.

(g) *Inventory.* "Inventory" means all the paper which is available for a publisher's use. It is immaterial whether such paper is in the publisher's hands or in the hands of a printer, paper dealer or other person. Paper in transit is not included.

(h) *Transfer of quotas.* (1) Quotas provided by one War Production Board order may not be used for the purposes set forth in any other order. Thus, for example, a publisher may not cause to be used for the printing of a magazine any part of a consumption quota established under Order L-240 (Newspapers), L-241 (Commercial Printing and Duplicating), or L-245 (Books and Booklets), and he may not permit any part of his consumption quota established under this order to be used for newspapers, commercial printing or books. An exception to this rule is stated in paragraph (j) (2).

(2) No publisher may cause to be used in printing magazines any part of a consumption quota arising from the previ-

ous publication of another magazine by another publisher. No publisher may permit any part of the consumption quota arising from the publication of a magazine by him to be used in printing another magazine published by another person.

(3) The rules governing the assignability of quotas are stated in Priorities Regulation 7A.

(i) *Exceptions.* Certain paragraphs of this order contain exceptions to general rules. These exceptions apply only to the provisions to which they specifically refer. They do not apply to any other portions of the order.

Consumption Quota

(j) *Computation of consumption quota.* In the first calendar quarter of 1944, and in each calendar quarter after that, no publisher may cause to be used for the printing of magazines any paper in excess of his quarterly consumption quota, which shall be computed as follows:

(1) Determine the gross tonnage of paper consumed in printing the publisher's magazines in the calendar year 1942, and divide by four. This is the publisher's "quarterly base tonnage" from which the required reductions shall be made.

(2) If the publisher's quarterly base tonnage is not more than $1\frac{1}{4}$ tons, or if a person has no quarterly base tonnage, he may cause up to a total of $1\frac{1}{4}$ tons of paper to be used for the printing of magazines in any calendar quarter, provided the tonnage in excess of his quarterly base tonnage, if any, is deducted from a commercial printer's consumption quota under Order L-241. Publishers who obtain a quota under this paragraph (j) (2) shall file with the War Production Board, within 15 days after such paper is used, a letter signed by the publisher and countersigned by the printer setting forth:

(i) The name and address of the publisher;

(ii) The name and address of the printer;

(iii) The title(s) of the magazine(s);
(iv) The publisher's base period consumption if any, and

(v) The tonnage deducted from the commercial printer's quota under Order L-241.

This reporting requirement has been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(3) If the publisher's quarterly base tonnage is more than $1\frac{1}{4}$ tons but not more than 5 tons, his quarterly consumption quota is the same as his quarterly base tonnage. He need not use less than his quarterly base tonnage, but he may not use more.

(4) If the publisher's quarterly base tonnage is more than 5 tons but not more than 27.8 tons, his quarterly consumption quota is 90 percent of his quarterly base tonnage or 5 tons, whichever amount is larger.

(5) If the publisher's quarterly base tonnage is more than 27.8 tons, his quarterly consumption quota is 75 percent of his quarterly base tonnage or 25 tons, whichever amount is larger.

(6) In every case the publisher's quarterly consumption quota is subject to the borrowing and carry-over provisions contained in paragraph (k).

(k) *Borrowing and carry-over.* (1) A publisher may add an extra 15 percent to his consumption quota in any quarter if he subtracts that amount from his consumption quota for the next quarter.

(2) If a publisher uses less paper than he is allowed in any quarter, he may add the saving to his consumption quota in a subsequent quarter, or distribute the saving over several subsequent quarters.

(l) *Total permitted consumption.* A publisher may use in any calendar quarter:

(1) His quarterly consumption quota, as determined under paragraph (j);

(2) Plus permitted borrowing from his consumption quota for the next calendar quarter, as provided in paragraph (k) (1);

(3) Plus any less-than-quota savings carried over from previous calendar quarters as provided in paragraph (k) (2), or minus any tonnage which had been borrowed during the preceding calendar quarter from his consumption quota for that calendar quarter, as provided in paragraph (k) (1);

(4) Plus ex-quota tonnage, if any, which may have been granted on appeal for consumption in that quarter.

(m) *Allotment to Army and Navy.*

(1) The War Production Board may from time to time allot to the Army and the Navy a specified tonnage of paper to be consumed in printing special "pony" editions of magazines which will be furnished to United States Armed Forces personnel overseas.

(2) From this allotment the Army and the Navy, under a delegation of authority from the War Production Board, may grant to individual publishers the right to add to their consumption quotas the tonnage of paper consumed in such special "pony" editions acquired by the Army and the Navy for distribution outside the continental limits of the United States. This allotment does not cover purchases of magazines by military exchanges or service departments as defined in Priorities Regulation 17 for distribution within the continental limits of the United States. All magazines sold to the military shall be charged against the publisher's consumption quota unless the publisher has received a specific grant from the Army or the Navy pursuant to this paragraph.

(n) *Certification to printer.* No publisher may order magazines to be printed, and no person may print such magazines, unless the publisher furnishes, or has previously furnished, to that printer a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 ($\$ 944.27$) by an official duly authorized for such purpose:

The undersigned publisher certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the printer and to the War Production Board that he is familiar with Order L-244, and that all orders placed by the publisher with that printer for items regulated by Order L-244, as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order for printing.

Delivery Restrictions

(o) *Limit on tonnage which may be accepted.* No publisher may accept, and no person may accept for a publisher's use, delivery of any grade of paper if the publisher's inventory of that grade exceeds a two-months' supply, or if acceptance of the delivery will bring his inventory above this level. The number of months' supply shall be computed at the average monthly rate of allowed consumption during the last six months of 1943. Grades of paper include, but are not limited to, the following: newsprint, novel-news, rotogravure, cover paper (all kinds), and the following grades of book paper: antique, English finish, machine finish, supercalendered, bulking, offset, and coated (machine- or brush-).

(p) *Increase of deliveries.* A publisher may accept delivery of paper which would increase his inventory to more than a two-months' supply only in the following two circumstances:

(1) If a publisher's total inventory of any grade exceeds a two-months' supply, but his inventory of a particular item is less than one-month's supply, he may bring his inventory of that item up to a two-months' supply.

(2) Regardless of the quantity of a particular item, or of all items, in a publisher's inventory, he may accept delivery of any item which he is entitled to accept under paragraphs (o) or (p) (1) in the unit quantity (e. g., full carload, full truckload, 10,000 pounds, 5,000 pounds, 4 cases) in which he accepted delivery of that item in 1942.

(q) *Certification to paper dealer or mill.* No publisher may order or accept delivery of paper and no person may deliver paper to a publisher unless the publisher furnishes, or has previously furnished, to the person making the delivery a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 ($\$ 944.27$) by an official duly authorized for such purpose:

The undersigned publisher certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the seller and to the War Production Board that he is familiar with Order L-244 and that all purchases by him of items regulated by that order, as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order for paper.

Miscellaneous Provisions

(r) *Records.* Every publisher must keep accurate records, by calendar quarters, of the number of copies of each magazine which he caused to be printed, the tonnage of paper which he caused to be used for each magazine, the tonnage of paper of each grade and item of paper received during the quarter, and the tonnage of paper in inventory at the time of each delivery, subject to inspection by the authorized representatives of the War Production Board. These records must be preserved as long as this order re-

mains in force, and for two years after that.

(s) *Applicability of regulations.* This order and all transactions affected by it are subject to all present and future regulations of the War Production Board.

(t) *Appeals.* Any appeal from the provisions of this order shall be made by filing a letter in duplicate, referring to the particular provision appealed from and stating fully the grounds of the appeal.

(u) *Communications.* All communications concerning this order shall be addressed to: War Production Board, Printing and Publishing Division, Washington 25, D. C. Ref: L-244.

(v) *Violations.* Any person who wilfully violates any provisions of this order, or who, in connection with this order, wilfully conceals a material fact or furnishes false information to any department or agency of the United States is guilty of a crime, and upon conviction may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or obtaining further deliveries of, or from processing or using, material under priority control and may be deprived of priorities assistance.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7431; Filed, May 24, 1944;
11:44 a. m.]

PART 3133—PRINTING AND PUBLISHING

[Limitation Order L-245, as Amended May 24, 1944]

BOOKS AND BOOKLETS

Section 3133.17 *Limitation Order L-245* is hereby amended to read as follows:

§ 3133.17 Limitation Order L-245—(a) *The purpose of this order.* This order does two things: First, it limits the tonnage of paper which a book publisher may cause to be put into process in the production of books. This is called his "consumption quota," and is based upon the tonnage of paper which he caused to be put into process in the production of books in 1942. A publisher may not exceed his consumption quota even though the paper is physically available to him or his printer. Second, it limits the tonnage of paper which may be accepted by or on behalf of a book publisher. This is based upon his inventory of paper.

Definitions and Explanations

(b) *Book.* "Book" means any bound or loose-leaf collection of 32 or more pages. It also means any school workbook, educational test, or book intended for juvenile use, irrespective of the number of pages. Advance parts and supplements of books are included. For the sake of convenience the word "book" is used throughout this order, even though the order also covers items which are more commonly referred to as "booklets" or "pamphlets". Excluded from the defi-

nition of "book" and hence from the provisions of this order are the following:

(1) Magazines as defined in Order L-244 and newspapers as defined in Order L-240;

(2) Diaries, date books, memorandum books, address books, blank books, accounting books, sales books, business-entry books, ledgers, journals, and other items in book format (except school workbooks and educational tests) whose primary function is to provide space for the entry of data rather than instructional material, reading matter or illustrations:

(3) Albums less than half of whose pages contain reading matter or illustrations;

(4) Catalogs or advertising brochures issued by or for persons who manufacture, distribute, or offer for sale the products, commodities or services listed or illustrated therein, including inserts supplied by manufacturers or distributors to publishers who distribute them collectively in "catalog files," "cooperative files," "condensed catalogs," "catalog yearbooks," or similar reference volumes; *Provided, however,* That the paper used in the production of all editorial material contained in such volumes, such as prefaces, forewords, indices, blank pages, textbook data, classified directories, information, condensed and typographically standardized pages of product or service data, and display and all other advertisements shall be charged to the quota of the publisher under this order;

(5) Directories issued by a person whose primary business is not publishing;

(6) Printed matter of which no copies of any edition are offered for sale, either singly or in bulk, at any level of distribution. Printed matter is "offered for sale" if it is offered either in consideration of a monetary payment, as a premium, bonus or dividend, in connection with a correspondence course, in part consideration of society membership dues, or for any other consideration direct or indirect. Printed matter is "offered for sale" if the publisher receives any compensation for the inclusion of material therein.

(7) Instructional manuals concerned exclusively with the specific brand of products manufactured or distributed by the person issuing the manuals. (Instructional manuals applicable to other brands of the same or similar products are not within this exception.)

(8) School or college annuals and yearbooks;

(9) Cut-out or other game books covered by Order M-241-a, List D.

NOTE: Items (2) to (8) inclusive are "commercial printing" under Order L-241. Schedule II of that order limits the tonnage of paper which a publisher or issuer of certain of these items may cause to be used. Also, Schedule II of Order L-241 limits the tonnage of paper which a publisher or issuer may cause to be used in sheet music, music folios, song sheets, and comic and cartoon books which are not "books" as defined in this order or "magazines" as defined in Order L-244.

(c) *Publisher.* The "publisher" of a book is the person who performs, with respect to that book, the functions of a

publisher as that term is generally understood in the book publishing industry.

(d) *Paper.* "Paper" means any grade, quality, type, basis weight or size of paper used in the production of a book, including end papers, labels, paper covers and jackets. The term includes paper reclaimed wholly or partly from printed or unprinted waste as well as paper made entirely from virgin fiber.

(e) *Put into process.* All the paper consumed in a single, complete, continuous printing of a book is "put into process" when the press run is commenced. Paper "put into process" includes paper printed by letter-press, offset or any other process.

(f) *Production waste.* All production waste shall be included in determining the tonnage of paper which a publisher causes to be put into process in the production of a book.

(g) *Inventory.* "Inventory" means all the paper which is available for a publisher's use. It is immaterial whether such paper is in the publisher's hands or in the hands of a printer, paper dealer or other person. Paper in transit is not included. When paper is put into process in the production of a book it ceases to be in inventory.

(h) *Transfer of quotas.* (1) Quotas provided by one War Production Board order may not be used for the purposes set forth in any other order. Thus, for example, a publisher may not use for the production of books any part of a consumption quota established under Order L-240 (newspapers), L-241 (commercial printing) or L-244 (magazines) and he may not permit any part of his consumption quota established under this order to be used for newspapers, commercial printing, or magazines. An exception to this rule is stated in paragraph (j) (2).

(2) This order does not prohibit the established practice in the book publishing industry whereby one publisher occasionally undertakes the sale and distribution of an edition or part of an edition of books published by another person. It does not sanction the acquisition by one publisher of another publisher's consumption quota. Quotas established by this order may not be bought or sold under any guise. The transfer of quotas is prohibited, except under the circumstances stated in Priorities Regulation 7A. The use by one publisher, directly or indirectly, of a consumption quota provided for another publisher is a violation, punishable in accordance with paragraph (x).

Except where specific authorization is granted by the War Production Board upon application in writing, paper which is put into process in the production of a book may be charged only against the quota of the person:

(i) Who is the publisher of the book; and

(ii) Who owns the copyright or the publication rights under copyright by assignment from the copyright owner; and

(iii) Whose publishing imprint appears on the title page; spine and jacket of the book to the exclusion of any other imprint or colophon of any kind; and

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(iv) Who undertakes the ultimate risk of the publishing venture.

(i) Exceptions. Certain paragraphs of this order contain exceptions to general rules. These exceptions apply only to the provisions to which they specifically refer. They do not apply to any other portions of the order.

Consumption Quota

(j) *Computation of consumption quota.* In the calendar year 1944, and in each calendar year after that, no publisher may cause to be put into process for the production of books any paper in excess of his consumption quota, which shall be computed as follows:

(1) Determine the gross tonnage of paper consumed in the production of the publisher's books in the calendar year 1942. This is the publisher's "base tonnage" from which the required reductions shall be made.

(2) If the publisher's base tonnage is not more than 5 tons, or if a person has no base tonnage, he may cause up to a total of 5 tons of paper to be put into process for the production of books in any year, provided the tonnage in excess of his base tonnage, if any, is deducted from a commercial printer's consumption quota under Order L-241. Publishers who obtain a quota under this paragraph (j) (2) shall file with the War Production Board, within 15 days after such paper is used, a letter signed by the publisher and countersigned by the printer setting forth:

(i) The name and address of the publisher; and

(ii) The name and address of the printer; and

(iii) The publisher's base period consumption, if any, and

(iv) The tonnage deducted from the commercial printer's quota under Order L-241.

This reporting requirement has been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(3) If the publisher's base tonnage is more than 5 tons but not more than 20 tons, his consumption quota is the same as his base tonnage. He need not use less than he used in 1942, but he may not use more.

(4) If the publisher's base tonnage is more than 20 tons but not more than 100 tons, his consumption quota is 20 tons plus 85 percent of that part of his base tonnage in excess of 20 tons.

(5) If the publisher's base tonnage is more than 100 tons his consumption quota is 75 percent of his total base tonnage, or 88 tons, whichever is larger.

(6) In every case, the publisher's consumption quota is subject to the carry-over provisions contained in paragraph (k).

(k) *Carry-over.* (1) If a publisher used less paper than he was allowed in 1943, he may add this saving to his consumption quota for 1944.

(2) If a publisher uses less paper than he is allowed in 1944 he may add this saving to his consumption quota for 1945.

(l) *Total permitted consumption.* A publisher may cause to be put into process in any calendar year:

(1) His yearly consumption quota as determined under paragraph (j);

(2) Plus any less-than-quota savings carried over from previous years, as provided in paragraph (k);

(3) Plus ex-quota tonnage, if any, which may have been granted on appeal for consumption in that year.

(m) *Restriction on paper for reprinting.* No publisher may use in the reprinting of any book printed before May 24, 1944, paper of a basis weight heavier than that used in the last printing of the book before May 24, 1944, except that paper which was in the publisher's inventory on or before May 24, 1944 may be used for reprintings, irrespective of the basis weight. A publisher "reprints" a book if he uses any part of the type or plates used in a previous printing of that book or if he reproduces any part of it by offset or any similar process.

(n) *Breach of contracts.* As provided in Title III of the Second War Powers Act, no person shall be held liable for damages or penalties for any default under any contract which shall result directly or indirectly from compliance with this order.

(o) *Allotment to Army and Navy.* (1) The War Production Board may from time to time allot to the Army and the Navy a specified tonnage of paper to be consumed in printing books which will be furnished without charge to United States Armed Forces personnel in the continental United States, and to United States Armed Forces personnel outside the continental limits of the United States whether such books are sold or not.

(2) From this allotment the Army and the Navy, under a delegation of authority from the War Production Board, may grant to individual publishers the right to add to their consumption quotas the tonnage of paper consumed in such books acquired by the Army and the Navy. This allotment does not cover purchase of books by military exchanges or service departments, as defined in priorities Regulation 17 for distribution within the continental limits of the United States. All books sold to the military shall be charged against the publisher's consumption quota unless the publisher has received a specific grant from the Army or the Navy pursuant to this paragraph.

(p) *Certification to printer.* No publisher may order books to be printed, and no person may print such books, unless the publisher furnishes or has previously furnished to that printer a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 (§ 944.27) by an official duly authorized for such purpose:

The undersigned publisher certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the seller and to the War Production Board that he is familiar with Order L-245 and that all purchases by him of items regulated by that order, as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order for paper.

Delivery Restrictions

(q) *Limit on tonnage which may be accepted.* No publisher may accept, and no person may accept for a publisher's use, delivery of paper if the publisher's inventory exceeds one-fourth of his yearly consumption quota, or if acceptance of the delivery will bring his inventory above this level. This restriction applies to a publisher's total inventory of all grades, qualities, types, basis weights, and sizes of paper, regardless of the quantity of any particular item in his inventory.

(r) *Increase of deliveries.* A publisher may accept delivery of paper which would increase his inventory to more than one-fourth of his yearly consumption quota only in the following three circumstances:

(1) If a publisher's total inventory of all paper exceeds one-fourth of his yearly consumption quota and his inventory of a particular item (grade, basis weight and size) of paper is less than one-eighth of his yearly consumption quota, he may bring his inventory of that item up to one-eighth of his yearly consumption quota.

(2) If a publisher's inventory of an item is insufficient for a single complete printing of a particular book, he may accept delivery of a sufficient additional supply of that item in that grade, basis weight, and size for the printing of the book, provided it is put into process within 30 days after receipt of the paper.

(3) Regardless of the quantity of a particular item, or of all items, in a publisher's inventory, he may accept delivery of any item which he is entitled to accept under paragraphs (q), (r) (1), or (r) (2) in the unit quantity (e. g. full carload, full truckload, 10,000 pounds, 5,000 pounds, 4 cases) in which he accepted delivery of that item in 1942.

(s) *Certification to paper dealer or mill.* No publisher may order or accept delivery of paper, and no person may deliver paper to a publisher, unless the publisher furnishes, or has previously furnished, to the person making the delivery a certification in substantially the following form, signed manually or as provided in Priorities Regulation 7 (§ 944.27) by an official duly authorized for such purpose:

The undersigned publisher certifies, subject to the penalties of section 35 (A) of the United States Criminal Code, to the seller and to the War Production Board that he is familiar with Order L-245 and that all orders placed by the publisher with that printer for items regulated by Order L-245, as amended from time to time, will be in compliance therewith.

This is a one-time certification and need not accompany each individual order for paper.

Miscellaneous Provisions

(t) *Records.* Every publisher must keep accurate records of the tonnage of paper which he causes to be put into process for books, the tonnage of each item of paper received by him and the tonnage of paper in inventory at the time of each delivery, subject to inspection by the duly authorized representatives of the War Production Board.

These records must be preserved as long as this order remains in force, and for two years after that.

(u) *Applicability of regulations.* This order and all transactions affected by it are subject to all present and future regulations of the War Production Board.

(v) *Appeals.* Any appeal from the provisions of the order shall be made by filing a letter referring to the particular provisions appealed from, and stating fully the grounds of the appeal.

(w) *Communications.* All communications concerning this order shall be addressed to: War Production Board, Printing and Publishing Division, Washington 25, D. C., Ref: L-245.

(x) *Violations.* Any person who wilfully violates any provision of this order, or who, in connection with this order, wilfully conceals a material fact or furnishes false information to any department or agency of the United States is guilty of a crime, and upon conviction may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or obtaining further deliveries of, or from processing or using material under priority control and may be deprived of priorities assistance.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7432; Filed, May 24, 1944;
11:44 a. m.]

PART 3207—INDUSTRIAL TYPE INSTRUMENTS, CONTROL VALVES AND REGULATORS SIMPLIFICATION

[Limitation Order L-272, Schedule IV, as Amended May 24, 1944]

INDICATING DIAL PRESSURE GAUGES

§ 3207.5 *Schedule IV to Limitation Order L-272—(a) Definition.* A "gauge" is any instrument which measures and indicates, but does not record, any pressure or vacuum (regardless of the units specified on the dial) by means of a bourdon spring or springs, a diaphragm, or a bellows; or is any complete element assembly of such an instrument without a case. The following items are excluded, however, and are not gauges subject to this order:

(1) Airborne gauges.

(2) Any pressure regulator which consists of an enclosure containing a bourdon tube and a relay used for the control of an electric motor starter.

(3) Gauges for absolute pressure measurement which are compensated for barometric pressure changes.

(4) Liquid level gauges using diaphragm boxes or equivalent devices as primary elements, and suitable for level measurement in either open or closed containers or both.

(5) Automotive type gauges with dial diameter of three and one-half inches or less, either panel or engine mounted, which are used to indicate either oil or air pressure as they may be related to the operation of internal combustion engines, or to the air brake systems on con-

struction machinery, passenger, industrial or farm vehicles.

(6) Gauges of a dial diameter of twelve inches or larger, having an accuracy of $\frac{1}{4}$ of 1% or better.

(7) Gauges sold as indicating controllers in cases which are normally used to house recording or pneumatic control instruments. If the manufacturer of these gauges buys the gauge elements from a dial pressure gauge manufacturer, however, the pressure ranges must conform to those prescribed in paragraph (b) (2) of this schedule.

(8) Draft gauges which are sold as such.

(9) Railroad gauges, which are covered by Schedule VIII to Limitation Order L-272.

(b) *Specifications.* (1) Gauges shall be manufactured only in the following sizes (expressed in inches-dial diameter for round dials and inches-horizontal width for square or rectangular dials): 1½, 2, 2½, 3½, 4½, 6, 8½, 12. This restriction on sizes does not apply, however, to the following gauges:

(i) Inspectors test gauges in the 3-inch size.

(ii) Submarine gauges and testing machine gauges in the 16-inch size.

(iii) [Deleted May 24, 1944]

(iv) Special gauges for specific Navy applications, the manufacture of which may be authorized in writing by the War Production Board.

(2) Gauges shall be manufactured only in the following pressure ranges: 0-30 in. vac.; 30 in.-15 lb.; 30 in.-30 lb.; 30 in.-60 lb.; 30 in.-100 lb.; 30 in.-150 lb.; 30 in.-200 lb.; 30 in.-300 lb.; 0-15 lb.; 0-30 lb.; 0-60 lb.; 0-100 lb.; 0-160 lb.; 0-200 lb.; 0-300 lb.; 0-400 lb.; 0-600 lb.; 0-800 lb.; 0-1,000 lb.; 0-1,500 lb.; 0-2,000 lb.; 0-3,000 lb.; 0-5,000 lb.; and 0-10,000 lb. There are, however, certain exceptions to these limitations. The exceptions are:

(i) Ranges are not limited for pressures lower than 15-lb. or higher than 10,000 lb. p. s. i.

(ii) Ranges are not limited for gauges manufactured for use as pneumatic receivers in conjunction with remote instrument transmitters.

(iii) Gauges used on fire fighting equipment only may be supplied with pressure ranges of 30 in.-400 lb.; 30 in.-600 lbs.; and 30 in.-800 lbs. in dial sizes of 2½ inches, 3½ inches and 4½ inches only.

(3) Altitude and metric graduations shall be limited to the equivalents of the ranges specified in paragraph (b) (2) hereof.

(4) The following items, features and devices shall be eliminated in the manufacture of gauges:

(i) Retard and suppressed scale gauges, except where required by Army or Navy specifications.

(ii) Brass cases, except where required by Army or Navy specifications, or for 4½ in. and 6 in. gauges which are manufactured with a solid or reinforced front for use in plants manufacturing compressed gases, such as, but not limited to, oxygen, hydrogen, nitrogen, helium, acetylene and carbon dioxide.

(iii) Polished rings, except where required by Army or Navy specifications.

(iv) Plated rings.

(v) Inside case illumination.

(vi) Electric contacts on gauges larger than 2½ inches dial diameter.

(vii) Outside adjustable maximum pointers, or other outside operable pointers, except for testing machine gauges or where required by Army or Navy specifications.

(viii) Customer's name on dial.

(ix) Installation of clocks in gauge cases.

(x) Duplex gauges, except in 4½-inch dial size.

(5) Gauges in sizes 4½-inch dial diameter, or larger, shall be manufactured with the following connections only, except where otherwise required by Navy or Maritime Commission specifications:

(i) Bronze bourdon tube gauges— $\frac{1}{4}$ -inch pipe thread only.

(ii) Steel bourdon tube gauges— $\frac{1}{4}$ -inch pipe thread from 0 to 1,000 lbs. p. s. i. dial graduation inclusive; $\frac{1}{2}$ -inch pipe thread from 1,000 lbs. to 10,000 lbs. p. s. i. dial graduation inclusive.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7433; Filed, May 24, 1944;
11:44 a. m.]

PART 3207—RADIO AND RADAR DIVISION INDUSTRIAL TYPE INSTRUMENTS; CONTROL VALVES AND REGULATORS; SIMPLIFICATION

[Limitation Order L-272, Schedule VIII, as Amended May 24, 1944]

RAILROAD GAUGES

§ 3207.9 *Schedule VIII to Limitation Order L-272—(a) Scope of this schedule.* This schedule sets forth certain special rules which must be followed in the manufacture of "railroad gauges" which means gauges specially designed and manufactured for use on locomotives, railway rolling stock, subway trains or trolleys. Airbrake gauges are included, but gearless crank type movement gauges are not included. A gauge is any instrument which measures and indicates, but does not record, any pressure or vacuum (regardless of the units specified on the dial) by means of a bourdon spring or springs, a diaphragm, or a bellows; or any complete element assembly of such an instrument without a case. Schedule IV to this order, which applies to indicating dial pressure gauges, generally, no longer applies in any respect to railroad gauges, so Schedule IV need not be considered at all in connection with this schedule. Schedule IV continues to apply, however, to other gauges, even when they are purchased by railroad, subway or traction companies.

(b) *Size specifications* (expressed in inches-dial diameter). Railroad gauges shall be manufactured only in the 3½, 5 and 6¾ inch sizes, subject to the following special size limitations:

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(1) Tank-level gauges shall be manufactured in only one size by each producer, and each producer may select the one size which he wishes to manufacture.

(2) Quadruplex gauges shall be made in only one size of casing, and each producer may select the one size of casing which he wishes to manufacture.

(3) Double-dial gauges and boiler gauges shall be made in the $\frac{6}{4}$ inch size only.

(4) Duplex gauges shall be made in the $\frac{3}{2}$, and 5-inch sizes only, except that steam chest and back pressure gauges may also be made in the $\frac{6}{4}$ inch size.

(5) Steam heat, booster, stoker, feed water heater and injector gauges shall be made in the 5-inch size only.

(6) Single pointer airbrake gauges shall be made in the $\frac{3}{2}$ and 5-inch sizes only.

(c) Range specifications. Railroad gauges shall be manufactured only in the following pressure ranges (or their metric equivalents): 0-30 in. vac.; 30 in.-15 lb.; 30 in.-30 lb.; 30 in.-60 lb.; 30 in.-100 lb.; 30 in.-150 lb.; 30 in.-200 lb.; 30 in.-300 lb.; 0-15 lb.; 0-30 lb.; 0-60 lb.; 0-100 lb.; 0-160 lb.; 0-200 lb.; 0-300 lb.; 0-400 lb.; 0-600 lb.; 0-800 lb.; 0-1,000 lb.; 0-1,500 lb.; 0-2,000 lb.; 0-3,000 lb.; 0-5,000 lb.; and 0-10,000 lb. There are however certain exceptions to these limitations. The exceptions are:

(i) Ranges are not limited for pressures lower than 15-lb. or higher than 10,000 lb. p. s. i.

(ii) Boiler gauges shall be manufactured only in pressure ranges of 0-400 lb.; 0-500 lb.; and 0-600 lb.

(d) Design limitations. (1) Railroad gauges shall be furnished with bottom connection only.

(2) The following items and special features shall be eliminated:

(i) Ribbed or lugged back construction, except for bosses on the back of the flange at bolt holes.

(ii) Customer's name on dial.

(iii) Illuminated dial construction or attachments, except for quadruplex and double dial gauges.

(iv) Cases of copper base alloy. The bezel is not considered part of the case.

(3) Bezels shall be furnished in either the flared or close flat knurled types and shall be limited for each producer to his standard bezel in each type.

(4) Dials shall have a dull black background only, except that duplex airbrake gauges, quadruplex and double dial gauges may be furnished with white or silvered background dials.

(5) There shall be only one type of bourdon tube design for each specific service, and that shall be as follows:

(i) Double bourdon tubes for boiler, steam heat and booster gauges.

(ii) Either single or double bourdon tube design for single pointer stoker gauges. No manufacturer shall make single pointer stoker gauges in both designs.

NOTE: Subdivisions (iii) and (iv), formerly (ii) and (iii), redesignated May 24, 1944.

(iii) Single bourdon tube design for all other services.

(iv) Duplex construction shall be of the single bourdon tube design.

(6) Railroad gauges shall be manufactured with the following connections only:

(i) Bronze bourdon tube gauges— $\frac{1}{4}$ -inch pipe thread only.

(ii) Steel bourdon tube gauges— $\frac{1}{4}$ -inch pipe thread from 0 to 1,000 lbs. p. s. i. dial graduation inclusive; $\frac{1}{2}$ -inch pipe thread from 1,000 lbs. to 10,000 lbs. p. s. i. dial graduation inclusive.

(7) Railroad gauges shall be furnished with flanged cases only, and the bolt circle diameter and bolt hole drillings, if furnished, shall conform to the specifications in the following table (quadruplex and double dial gauges may be furnished with bracket feet for mounting):

Gauge Mounting Specifications (in inches)

Nominal size of gauge	Diameter of bolt circle	Size of bolt holes
$\frac{3}{2}$	$\frac{4}{4}$	$\frac{5}{16}$
5	$\frac{5}{8}$	$\frac{5}{16}$
$\frac{6}{4}$	$\frac{7}{8}$	$\frac{5}{16}$

Holes shall be located at the third points on the bolt circle (120 degrees apart), with one hole at the top center. Sheared flange case gauges, however, shall be furnished with four holes for single pointer gauges, and three holes for the duplex types. Slotted openings for dial illumination shall be furnished in only one position and size for each quadrant.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7434; Filed, May 24, 1944;
11:44 a. m.]

PART 3290—TEXTILES, CLOTHING AND LEATHER

[General Conservation Order M-310, General Direction 1, as Amended May 24, 1944]

CHANGE IN PERCENTAGE OF MANUFACTURERS' BENDS TO BE SET ASIDE

The following amended direction is issued pursuant to General Conservation Order M-310:

The percentage of manufacturers' bends to be set aside under paragraph (e) (2) is changed to 25% beginning with May 1944.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7435; Filed, May 24, 1944;
11:44 a. m.]

PART 3291—CONSUMERS DURABLE GOODS¹

[Limitation Order L-176, as Amended May 24, 1944]

DOMESTIC AND COMMERCIAL ELECTRIC FANS

Section 3291.135¹ Limitation Order L-176 is hereby amended to read as follows:

¹ Formerly Part 3029, § 3029.1.

The fulfillment of requirements for the defense of the United States has created a shortage in the supply of materials and facilities for defense, for private account and for export; and the following order is deemed necessary and appropriate in the public interest and to promote the national defense:

§ 3291.135 Limitation Order L-176—

(a) What this order does. This order controls the manufacture and delivery of certain types of electric fans. It provides for the resumption of production of a limited quantity of 12 inch and 16 inch fans. Generally, it does not control heavy industrial type fans which are controlled by Limitation Order L-123.

(b) Definitions. For the purposes of this order:

(1) "Electric fan" means any propeller type fan designed for desk, pedestal, wall bracket, ceiling, or portable window mounting, which is powered by a fractional horsepower motor drawing 200 watts or less. It includes such fans whether completely assembled or assembled in knocked down form. It does not include any centrifugal fan or blower, propeller type attic fan, industrial propeller type exhaust fan or any fan which is a functional part of any equipment or device having a primary use other than ventilation.

(2) "Base period" means the aggregate of the years 1938, 1939 and 1940.

(3) "Manufacturer" means any person engaged in the business of manufacturing or assembling any electric fan or parts for an electric fan, including a person who assembles parts of an electric fan for sale in knocked down form, or any person engaged in that business during the base period.

(4) "Special order" means any purchase order, contract or subcontract for delivery of an electric fan to or for the account of the Army, Navy, Maritime Commission or War Shipping Administration if (i) the fan ordered conforms to applicable specifications for marine fans issued by the Navy or Maritime Commission, and (ii) the order, contract or subcontract states that the fan is for use on a combat or marine vessel.

(c) Permitted manufacture of electric fans. (1) No manufacturer shall make or assemble any electric fans except in models and quantities specifically authorized by the War Production Board on CMPL-150-b. Application should be made by filing Form WPB-3700 with the field office of the War Production Board for the district in which the plant where the fans are to be made is located.

(2) Manufacture of electric fans will be authorized so that the total production will not exceed the approved War Production Board program and so that the production in any one plant, or labor requirements therefor, will not interfere with war production in that plant, or in any other plant located in the same area. Each manufacturer permitted to produce electric fans under paragraph (c) (1) will be given two separate quotas, one for military and export requirements other than special orders and another for other orders. Wherever practical each manufacturer will be permitted to make his pro rata share of the total

production authorized based on his production in the base period. However, to insure full production of approved requirements, additional quotas may be assigned to qualified manufacturers. In general, the War Production Board will only authorize the production of 12 inch and 16 inch electric fans, and no single manufacturer will be authorized to produce more than one model 12 inch fan and one model 16 inch fan. Approval of models will be based largely on economy of production and the volume of production of individual models by a manufacturer in the base period. The War Production Board will from time to time or on request of any manufacturer give notice to all manufacturers of the total production authorized and the percentage of base period production authorized to each individual manufacturer.

(3) Manufacturers who are unable to produce in their own plant because of interference with war production may apply to the War Production Board for permission to have another person make fans for them. Each application should be made by filing Form WPB-3700 in accordance with its instructions.

(d) *Certain production exempt.* The restrictions contained in paragraph (c) do not apply to the production or assembly of electric fans to fill special orders.

(e) *Effect on outstanding authorizations.* All authorizations for manufacture or assembly of electric fans issued by the War Production Board before May 24, 1944, on appeals or otherwise are hereby cancelled as of May 31, 1944.

(f) *Restrictions on deliveries of electric fans.* No manufacturer shall transfer or deliver any electric fan except:

(1) To fill special orders;

(2) To other manufacturers;

(3) As authorized by the War Production Board on Form WPB-1319 for hospital, institutional or essential industrial purposes in response to an application in quadruplicate filed with the nearest field office of the War Production Board; or

(4) As authorized by the War Production Board on Form WPB-1319 in response to an application filed in quadruplicate with the War Production Board, Washington 25, D. C., Ref.: L-176, (i) to fill Army and Navy orders other than special orders; (ii) for export; (iii) in all other cases not covered by paragraph (f) (3).

(g) *Restrictions on production of parts.* No manufacturer shall make any parts for an electric fan (including repair and replacement parts) if by making those parts he would have more parts of that type in his inventory than a three months' supply. However, a manufacturer is not required to make less than a minimum practical run of any part (including repair and replacement parts) in order to comply with the provisions of this paragraph.

(h) *Restriction on the use of copper and copper base alloy.* No manufacturer shall use copper or copper base alloy in the manufacture of electric fans or parts for electric fans except in current carry-

ing parts; motor bearings; and for identification, instruction and data plates on fans made to fill special orders as permitted by M-9-c.

(i) *Preference ratings for purchase of electric fans prohibited.* No preference rating for electric fans shall be valid for any purpose. All orders bearing preference ratings may be filled as unrated orders. This does not apply to any rating carried by a purchase order or contract calling for delivery (1) to fill special orders, or (2) to or for the account of the Army, Navy, Maritime Commission or War Shipping Administration when authorized on Form WPB-1319, pursuant to paragraph (f) (4).

(j) *Violations.* Any person who wilfully violates any provisions of this order, or who, in connection with this order, wilfully conceals a material fact or furnishes false information to any department or agency of the United States, is guilty of a crime, and upon conviction may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or obtaining further deliveries of, or from processing or using, material under priority control and may be deprived of priorities assistance.

(k) *Appeals.* Any appeal from this order should be made on Form WPB-1477 and should be filed with the field office of the War Production Board for the district in which is located the plant to which the appeal relates.

(l) *Applicability of other orders and regulations.* This order and all transactions affected by this order are subject to the applicable regulations of the War Production Board. If any other order of the War Production Board limits the use of any material in the production of electric fans to a greater extent than does this order, the other order shall govern unless it states otherwise.

(m) *Communications.* All reports required to be filed hereunder, and all communications concerning this order shall, unless otherwise directed, be addressed to the War Production Board, Consumers Durable Goods Division, Washington 25, D. C., Ref: L-176.

(n) *Reports.* Every manufacturer producing or shipping electric fans shall file Form WPB-1600, executed in accordance with the instructions for filing that form, with the War Production Board, Washington 25, D. C., Ref: Order L-176, on or before the 15th day of July, October, January and April. This form is a report of the number of electric fans made and shipped during the preceding quarter.

NOTE: The reporting and application requirements of this order have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

Issued this 24th day of May 1944.

WAR PRODUCTION BOARD,
By J. JOSEPH WHELAN,
Recording Secretary.

[F. R. Doc. 44-7436; Filed, May 24, 1944;
11:44 a. m.]

TITLE 49—TRANSPORTATION AND RAILROADS

Chapter I—Interstate Commerce Commission

[S. O. 208, Amdt. 1]

PART 95—CAR SERVICE

TRANSPORTATION OF CORN FROM OR WITHIN DESIGNATED AREA

At a session of the Interstate Commerce Commission, Division 3, held at its office in Washington, D. C., on the 22d day of May, A. D. 1944.

Upon further consideration of the provisions of Service Order No. 208 (9 F.R. 5442) of May 18, 1944, and good cause appearing therefor:

It is ordered, That Service Order No. 208 (9 F.R. 5442) of May 18, 1944, be, and it is hereby, amended by substituting the following paragraphs (b) and (c) in lieu of paragraphs (b) and (c) of § 95.39, thereof:

(b) *Corn not to be transported except to or from Commodity Credit Corporation or its designated agents or pursuant to an authorization under War Food Order 98.* No common carrier by railroad subject to the Interstate Commerce Act shall accept for transportation or move interstate or intrastate any less-carload or carload shipment of corn from or within the counties in Illinois, Indiana, Iowa, Minnesota, and Nebraska listed in the appendix hereof, unless the shipment is consigned to or from the Commodity Credit Corporation or its designated agents or pursuant to an authorization issued under the provisions of War Food Order No. 98, Amendment 2, issued by the War Food Administrator on May 22, 1944 (9 F.R. 4379, 4738, 5397), amendments thereto or reissues thereof.

(c) *Shipping orders and waybills to be endorsed when consigned to or from Commodity Credit Corporation or its designated agents or pursuant to an authorization under War Food Order 98.* Each shipping order, prior to acceptance by the carrier to which it is tendered, shall be endorsed by the shipper or consignor thereof stating that the shipment is consigned to or from the Commodity Credit Corporation or its designated agents or pursuant to an authorization issued under the provisions of War Food Order No. 98, Amendment 2, and carrier's agent shall make such notation on each waybill. (40 Stat. 101, sec. 402, 41 Stat. 476, sec. 4, 54 Stat. 901; 49 U. S. C. 1 (10)-(17))

It is further ordered, That this order shall become effective at 12:01 a. m., C. W. T., May 23, 1944; that a copy of this order and direction be served upon the State Commission of Illinois, Indiana, Iowa, Minnesota and Nebraska; that a copy of this order and direction be served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and that notice of this order be given to the general public by depositing a copy in the

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office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

By the Commission, Division 3.

[SEAL] W. P. BARTEL,
Secretary.

[F. R. Doc. 44-7426; Filed, May 24, 1944;
11:29 a. m.]

Notices

DEPARTMENT OF THE INTERIOR.

Bureau of Reclamation.

BOISE PROJECT, IDAHO

FIRST FORM RECLAMATION WITHDRAWAL

APRIL 22, 1944.

The SECRETARY OF THE INTERIOR.

SIR: In accordance with the authority vested in you by the Act of June 26, 1936 (49 Stat. 1976), it is recommended that the following described lands be withdrawn from public entry under the first form of withdrawal as provided in section 3 of the Act of June 17, 1902 (32 Stat. 388).

BOISE PROJECT

ANDERSON RANCH RESERVOIR

BOISE MERIDIAN, IDAHO

T. 2 N., R. 10 E., Sec. 19, Lots 12 and 13.

Respectfully,

H. W. BASHORE,
Commissioner.

I concur: May 8, 1944.

FRED W. JOHNSON,
Commissioner of the General
Land Office.

The foregoing recommendation is hereby approved, as recommended, and the Commissioner of the General Land Office will cause the records of his office and the district land office to be noted accordingly.

MICHAEL W. STRAUS,
Assistant Secretary.

MAY 12, 1944.

[F. R. Doc. 44-7398; Filed, May 24, 1944;
9:52 a. m.]

KLAMATH PROJECT, OREGON

PARTIAL REVOCATION OF LAND WITHDRAWAL

MARCH 17, 1944.

The SECRETARY OF THE INTERIOR.

SIR: From recent investigations in connection with the Klamath project, the withdrawal of the hereinafter described land, withdrawn in the first form prescribed by section 3 of the Act of June 17, 1902 (32 Stat. 388) by Departmental Order of January 28, 1905, no longer appears necessary to the interests of the project.

It is therefore recommended that so much of said order as withdrew the land hereinafter listed be revoked: *Provided*, That such revocation shall not affect the withdrawal of any other land by said or-

der or affect any other order withdrawing or reserving the land hereinafter listed.

KLAMATH PROJECT

WILLAMETTE MERIDIAN, OREGON

T. 37 S., R. 8 E.,
Sec. 36, E½E½ of Lot 5.

Respectfully,

H. W. BASHORE,
Commissioner.

I concur: May 6, 1944.

FRED W. JOHNSON,
Commissioner of the General
Land Office.

The foregoing recommendation is hereby approved, and it is so ordered. The Commissioner of the General Land Office is hereby authorized and directed to cause the records of his office and of the local land office to be noted accordingly.

MICHAEL W. STRAUS,
Assistant Secretary.

MAY 11, 1944.

[F. R. Doc. 44-7399; Filed, May 24, 1944;
9:53 a. m.]

VALE PROJECT, OREGON

PARTIAL REVOCATION OF LAND WITHDRAWAL

APRIL 24, 1944.

The SECRETARY OF THE INTERIOR.

SIR: From recent investigations in connection with the Vale project, the withdrawal of the hereinafter described lands, withdrawn in the first form prescribed by section 3 of the Act of June 17, 1902 (32 Stat. 388), by Departmental Orders of December 14, 1926 and March 18, 1929, no longer appears necessary to the interests of the project.

It is therefore recommended that so much of said orders as withdrew the lands hereinafter listed be revoked: *Provided*, That such revocation shall not affect the withdrawal of any other lands by said orders or affect any other orders withdrawing or reserving the lands hereinafter listed.

VALE PROJECT

WILLAMETTE MERIDIAN, OREGON

T. 21 S., R. 41 E.,
Sec. 6, E½NE¼.
T. 19 S., R. 43 E.,
Sec. 17, E½.

Respectfully,

H. W. BASHORE,
Commissioner.

I concur: May 12, 1944.

FRED W. JOHNSON,
Commissioner of the General
Land Office.

The foregoing recommendation regarding the Vale project is hereby approved, and it is so ordered. The jurisdiction over and use of such lands by the Bureau of Reclamation shall cease upon the date of the signing of this order.

This order, however, shall not otherwise become effective to change the status of the lands until 10:00 o'clock a. m. of the sixty-third day from the date on which it is signed, whereupon the lands

shall, subject to valid existing rights, become subject to such application, petition, location, or selection as may be authorized by the public-land laws in accordance with the provisions of 43 CFR 295.8 (Circ. 324, May 22, 1914, 43 L. D. 254) and 43 CFR part 296, to the extent that these regulations are applicable.

The Commissioner of the General Land Office is hereby authorized and directed to cause the records of his office and of the district land office to be noted accordingly.

MICHAEL W. STRAUS,
Assistant Secretary.

MAY 16, 1944.

[F. R. Doc. 44-7400; Filed, May 24, 1944;
9:52 a. m.]

OKANOGAN PROJECT, WASHINGTON

PARTIAL REVOCATION OF LAND WITHDRAWAL

APRIL 25, 1944.

The SECRETARY OF THE INTERIOR.

SIR: From recent investigations in connection with the Okanogan project, the withdrawal of the hereinafter described land, withdrawn in the first and second forms prescribed by section 3 of the Act of June 17, 1902 (32 Stat. 388) by Departmental Orders of April 20, 1903, August 23, 1905 and February 17, 1908, no longer appears necessary to the interests of the project.

It is therefore recommended that so much of said orders as withdrew the land hereinafter listed be revoked: *Provided*, That such revocation shall not affect the withdrawal of any other land by said orders or affect any other order withdrawing or reserving the land hereinafter listed.

OKANOGAN PROJECT

WILLAMETTE MERIDIAN, WASHINGTON

T. 34 N., R. 26 E.,
Sec. 23, SE½SW¼.

Respectfully,

H. W. BASHORE,
Commissioner.

I concur: May 11, 1944.

FRED W. JOHNSON,
Commissioner of the General
Land Office.

The foregoing recommendation is hereby approved, and it is so ordered. The Commissioner of the General Land Office is hereby authorized and directed to cause the records of his office and of the district land office to be noted accordingly.

MICHAEL W. STRAUS,
Assistant Secretary.

MAY 16, 1944.

[F. R. Doc. 44-7401; Filed, May 24, 1944;
9:52 a. m.]

YAKIMA PROJECT, WASHINGTON

PARTIAL REVOCATION OF LAND WITHDRAWAL

APRIL 11, 1944.

The SECRETARY OF THE INTERIOR.

SIR: From recent investigations in connection with the Yakima project, the

withdrawal of the hereinafter described lands, withdrawn in the first and second forms prescribed by section 3 of the Act of June 17, 1902 (32 Stat. 388) by Departmental Orders of October 9 and December 22, 1905, January 15, 1906, January 28, 1910, August 4, 1910, November 5, 1915, September 18, 1916, February 5, 1917, November 26, 1918 and August 20, 1936 no longer appears to the interests of the project.

It is therefore recommended that so much of said orders as withdrew the lands hereinafter listed be revoked, *Provided*, That such revocation shall not affect the withdrawal of any other lands by said orders or affect any other orders withdrawing or reserving the lands herein-after listed.

YAKIMA PROJECT

WILLAMETTE MERIDIAN, WASHINGTON

T. 20 N., R. 14 E.,
Secs. 13 and 14.
T. 20 N., R. 15 E.,
Secs. 18 to 22, inclusive;
Secs. 25, 29, 30;
Sec. 31, N $\frac{1}{2}$, E $\frac{1}{2}$ SE $\frac{1}{4}$.
T. 13 N., R. 16 E.,
Sec. 25, SE $\frac{1}{4}$ NW $\frac{1}{4}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$;
Sec. 36, SE $\frac{1}{4}$ NW $\frac{1}{4}$, W $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$.
T. 14 N., R. 16 E.,
Sec. 3, N $\frac{1}{2}$, SW $\frac{1}{4}$, NW $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 10, NW $\frac{1}{4}$ NW $\frac{1}{4}$.
T. 15 N., R. 16 E.,
Secs. 27, 28, 33, 34, 35;
Sec. 36, N $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$.
T. 20 N., R. 16 E.,
Secs. 28, 29, 30.
T. 13 N., R. 17 E.,
Sec. 2, SW $\frac{1}{4}$ SW $\frac{1}{4}$;
Sec. 3, SW $\frac{1}{4}$ NE $\frac{1}{4}$, S $\frac{1}{2}$ NW $\frac{1}{4}$, N $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 4, SE $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 11, SW $\frac{1}{4}$ SE $\frac{1}{4}$, E $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 13, NE $\frac{1}{4}$, N $\frac{1}{2}$ NW $\frac{1}{4}$, E $\frac{1}{2}$ SE $\frac{1}{4}$.
T. 14 N., R. 17 E.,
Secs. 2 and 3;
Sec. 4, N $\frac{1}{2}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 5, N $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$, N $\frac{1}{2}$ NW $\frac{1}{4}$, SE $\frac{1}{4}$ NW $\frac{1}{4}$;
Sec. 6, N $\frac{1}{2}$ NE $\frac{1}{4}$;
Sec. 10, N $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$, and those parts of NW $\frac{1}{4}$ and SE $\frac{1}{4}$ north of Naches River;
Secs. 11, 12, 13;
Sec. 14, that part north and east of Naches River;
Sec. 15, E $\frac{1}{2}$ NW $\frac{1}{4}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, S $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 23, SE $\frac{1}{4}$ NW $\frac{1}{4}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, NW $\frac{1}{4}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 24;
Sec. 25, SW $\frac{1}{4}$ NW $\frac{1}{4}$;
Sec. 32, SE $\frac{1}{4}$ SW $\frac{1}{4}$, S $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 33, S $\frac{1}{2}$ SW $\frac{1}{4}$.
T. 15 N., R. 17 E.,
Secs. 12, 13, 24, 25;
Sec. 31, Lot 4 and SE $\frac{1}{4}$ SW $\frac{1}{4}$;
Secs. 35 and 36.
T. 13 N., R. 18 E.,
Secs. 1 to 4, inclusive;
Sec. 6, SW $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 8, NE $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 9, NW $\frac{1}{4}$ SE $\frac{1}{4}$;
Secs. 10, 11, 12;
Sec. 18, N $\frac{1}{2}$ NW $\frac{1}{4}$;
Sec. 19, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 30, NW $\frac{1}{4}$ NE $\frac{1}{4}$, SW $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 32, SE $\frac{1}{4}$ NW $\frac{1}{4}$.
T. 14 N., R. 18 E.,
Secs. 1 to 6 and 8 to 30, inclusive;
Sec. 31, N $\frac{1}{2}$, W $\frac{1}{2}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Secs. 32 to 36, inclusive.
T. 15 N., R. 18 E.,
Sec. 18, SW $\frac{1}{4}$ NE $\frac{1}{4}$, W $\frac{1}{2}$, W $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 19;
Sec. 20, S $\frac{1}{2}$ N $\frac{1}{2}$, S $\frac{1}{2}$;
Secs. 21, 22, 23;
Secs. 26 to 36, inclusive.

T. 12 N., R. 19 E.,
Sec. 10, N $\frac{1}{2}$, SW $\frac{1}{4}$;
Sec. 11, N $\frac{1}{2}$;
Sec. 13, SW $\frac{1}{4}$, S $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 14, SW $\frac{1}{4}$ NW $\frac{1}{4}$;
Secs. 15 and 16;
Sec. 17, Lots 1 to 4, inclusive, E $\frac{1}{2}$;
Sec. 21, Lots 1, 2, 3, N $\frac{1}{2}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 23;
Sec. 24, E $\frac{1}{2}$ E $\frac{1}{2}$;
Sec. 25;
Sec. 26, SW $\frac{1}{4}$ NW $\frac{1}{4}$, S $\frac{1}{2}$;
Sec. 27, N $\frac{1}{2}$, N $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 28, Lots 1, 2, NW $\frac{1}{4}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 33, N $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 36, N $\frac{1}{2}$, N $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$.
T. 13 N., R. 19 E.,
Sec. 5;
Sec. 6, N $\frac{1}{2}$ NE $\frac{1}{4}$, NW $\frac{1}{4}$;
Sec. 7;
Sec. 8, N $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 9, S $\frac{1}{2}$;
Sec. 10, S $\frac{1}{2}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 14, SW $\frac{1}{4}$ NW $\frac{1}{4}$, S $\frac{1}{2}$;
Sec. 15;
Sec. 16, N $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$, SW $\frac{1}{4}$, W $\frac{1}{2}$
SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 17, S $\frac{1}{2}$ N $\frac{1}{2}$, S $\frac{1}{2}$;
Sec. 22, N $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$, SW $\frac{1}{4}$, E $\frac{1}{2}$
SE $\frac{1}{4}$;
Sec. 23, N $\frac{1}{2}$ NW $\frac{1}{4}$, SW $\frac{1}{4}$ NW $\frac{1}{4}$, SW $\frac{1}{4}$;
Sec. 26, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 36, W $\frac{1}{2}$, SE $\frac{1}{4}$.
T. 14 N., R. 19 E.,
Secs. 4, 9, 15;
Sec. 16, N $\frac{1}{2}$, N $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 17, NW $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 18;
Sec. 21, NE $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 22, N $\frac{1}{2}$, N $\frac{1}{2}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 23, SW $\frac{1}{4}$;
Sec. 26, W $\frac{1}{2}$;
Sec. 27, SE $\frac{1}{4}$ NE $\frac{1}{4}$, W $\frac{1}{2}$ NE $\frac{1}{4}$, E $\frac{1}{2}$ NW $\frac{1}{4}$,
SW $\frac{1}{4}$ SW $\frac{1}{4}$, E $\frac{1}{2}$ SW $\frac{1}{4}$, NW $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 28, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 29, W $\frac{1}{2}$ SW $\frac{1}{4}$;
Secs. 30 and 31;
Sec. 32, E $\frac{1}{2}$ NE $\frac{1}{4}$, NW $\frac{1}{4}$ NW $\frac{1}{4}$;
Sec. 33;
Sec. 34, SE $\frac{1}{4}$ NE $\frac{1}{4}$, W $\frac{1}{2}$ NE $\frac{1}{4}$, W $\frac{1}{2}$, NE $\frac{1}{4}$
SE $\frac{1}{4}$.
T. 15 N., R. 19 E.,
Secs. 21, 28, 29;
Sec. 32, E $\frac{1}{2}$ E $\frac{1}{2}$;
Sec. 33.
T. 16 N., R. 19 E.,
Sec. 11, S $\frac{1}{2}$.
T. 11 N., R. 20 E.,
Sec. 1, E $\frac{1}{2}$ W $\frac{1}{2}$;
Sec. 2, W $\frac{1}{2}$ NE $\frac{1}{4}$, E $\frac{1}{2}$ SW $\frac{1}{4}$, SW $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 3, E $\frac{1}{2}$ NE $\frac{1}{4}$;
Sec. 11, NW $\frac{1}{4}$ NE $\frac{1}{4}$, N $\frac{1}{2}$ NW $\frac{1}{4}$;
Sec. 12, SW $\frac{1}{4}$ NE $\frac{1}{4}$, NW $\frac{1}{4}$ SE $\frac{1}{4}$.
T. 12 N., R. 20 E.,
Secs 1 and 2;
Sec. 3, E $\frac{1}{2}$ NE $\frac{1}{4}$;
Sec. 6, SW $\frac{1}{4}$ NW $\frac{1}{4}$, SW $\frac{1}{4}$;
Sec. 7, N $\frac{1}{2}$;
Sec. 11, N $\frac{1}{2}$ NE $\frac{1}{4}$;
Sec. 12, NW $\frac{1}{4}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, W $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 13, N $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ NE $\frac{1}{4}$;
Sec. 14, SW $\frac{1}{4}$;
Sec. 15, S $\frac{1}{2}$;
Sec. 16, S $\frac{1}{2}$;
Sec. 17, SE $\frac{1}{4}$ NE $\frac{1}{4}$, SW $\frac{1}{4}$ NW $\frac{1}{4}$, S $\frac{1}{2}$;
Sec. 18, E $\frac{1}{2}$ NW $\frac{1}{4}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 19, E $\frac{1}{2}$ NE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 20, W $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 23;
Sec. 24, S $\frac{1}{2}$ NE $\frac{1}{4}$, N $\frac{1}{2}$ NW $\frac{1}{4}$;
Sec. 27;
Sec. 28, NE $\frac{1}{4}$, E $\frac{1}{2}$ NW $\frac{1}{4}$, E $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 30, E $\frac{1}{2}$ NE $\frac{1}{4}$;
Sec. 33, E $\frac{1}{2}$ NE $\frac{1}{4}$, NE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 34, N $\frac{1}{2}$;
Secs. 35 and 36.
T. 11 N., R. 23 E.,
Sec. 19, S $\frac{1}{2}$;
Secs. 29 and 30;
Sec. 32, NE $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$;
Sec. 33;
Sec. 34, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 35;
Sec. 36, SW $\frac{1}{4}$.
T. 10 N., R. 24 E.,
Sec. 1;
Sec. 2, W $\frac{1}{2}$;
Sec. 3, N $\frac{1}{2}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 11, NE $\frac{1}{4}$, N $\frac{1}{2}$ NW $\frac{1}{4}$, N $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 12;
Sec. 13, NE $\frac{1}{4}$, E $\frac{1}{2}$ NW $\frac{1}{4}$, NW $\frac{1}{4}$ NW $\frac{1}{4}$,
N $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$.
T. 11 N., R. 23 E.,
Sec. 19, S $\frac{1}{2}$;
Secs. 29 and 30;
Sec. 32, NE $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$;
Sec. 33;
Sec. 34, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 35;
Sec. 36, SW $\frac{1}{4}$.
T. 10 N., R. 24 E.,
Sec. 7, W $\frac{1}{2}$;
Sec. 17, S $\frac{1}{2}$;
Sec. 18;
Sec. 19, E $\frac{1}{2}$, E $\frac{1}{2}$ NW $\frac{1}{4}$, NW $\frac{1}{4}$ NW $\frac{1}{4}$;
Sec. 20, E $\frac{1}{2}$, SW $\frac{1}{4}$;
Sec. 21, W $\frac{1}{2}$;
Secs. 27, 28, 29;
Sec. 30, E $\frac{1}{2}$, E $\frac{1}{2}$ W $\frac{1}{2}$, SW $\frac{1}{4}$ SW $\frac{1}{4}$;
Sec. 32, N $\frac{1}{2}$ NE $\frac{1}{4}$, NE $\frac{1}{4}$ NW $\frac{1}{4}$;
Sec. 33, W $\frac{1}{2}$ NE $\frac{1}{4}$, N $\frac{1}{2}$ NW $\frac{1}{4}$;
Sec. 34, N $\frac{1}{2}$, NE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 35, N $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$;
Sec. 36, N $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$.
T. 11 N., R. 24 E.,
Secs. 1 to 6, inclusive.
T. 12 N., R. 24 E.,
Sec. 1;
Secs. 14 to 17, inclusive;
Secs. 20 to 27, inclusive;
Secs. 35 and 36.
T. 13 N., R. 24 E.,
Sec. 11, S $\frac{1}{2}$ S $\frac{1}{2}$;
Sec. 12, S $\frac{1}{2}$;
Sec. 13;
Sec. 14, NE $\frac{1}{4}$, S $\frac{1}{2}$ NW $\frac{1}{4}$, S $\frac{1}{2}$;
Sec. 36.
T. 10 N., R. 25 E.,
Sec. 31, N $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$;
Sec. 32, N $\frac{1}{2}$, N $\frac{1}{2}$ SW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 33, N $\frac{1}{2}$, SW $\frac{1}{4}$, N $\frac{1}{2}$ SE $\frac{1}{4}$, SW $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 34;
Sec. 35, N $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 36, N $\frac{1}{2}$, N $\frac{1}{2}$ S $\frac{1}{2}$, SW $\frac{1}{4}$ SW $\frac{1}{4}$.

FEDERAL REGISTER, Thursday, May 25, 1944

T. 11 N., R. 25 E.,
Secs. 1, 2, 3, 5;
Sec. 6, NE $\frac{1}{4}$;
Sec. 12.
T. 12 N., R. 25 E.,
Secs. 1 to 5, inclusive;
Sec. 8, W $\frac{1}{2}$;
Sec. 9;
Secs. 11 to 16, inclusive;
Sec. 17, E $\frac{1}{2}$;
Sec. 20, E $\frac{1}{2}$;
Sec. 21 to 28, inclusive;
Secs. 34, 35, 36.
T. 13 N., R. 25 E.,
Secs. 21 to 27, inclusive;
Sec. 35, E $\frac{1}{2}$;
Sec. 36.
T. 9 N., R. 26 E.,
Sec. 14, SW $\frac{1}{4}$, S $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 15, S $\frac{1}{2}$ N $\frac{1}{2}$, E $\frac{1}{2}$ SE $\frac{1}{4}$.
T. 10 N., R. 26 E.,
Sec. 25, N $\frac{1}{2}$, NE $\frac{1}{4}$ SW $\frac{1}{4}$, N $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 27, N $\frac{1}{2}$ NW $\frac{1}{4}$;
Sec. 28, NW $\frac{1}{4}$, NW $\frac{1}{4}$ SW $\frac{1}{4}$;
Sec. 29, S $\frac{1}{2}$;
Sec. 31, N $\frac{1}{2}$, NW $\frac{1}{4}$ SW $\frac{1}{4}$;
Sec. 32, W $\frac{1}{2}$ NW $\frac{1}{4}$.
T. 11 N., R. 26 E.,
Secs. 3 to 6, inclusive;
Sec. 8, N $\frac{1}{2}$;
Secs. 9 to 14, inclusive;
Sec. 15, N $\frac{1}{2}$;
Secs. 18 and 20;
Sec. 22, SE $\frac{1}{4}$ NE $\frac{1}{4}$, W $\frac{1}{2}$ NE $\frac{1}{4}$, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Secs. 24, 26, 28, 34.
T. 13 N., R. 26 E.,
Secs. 4, 5, 8, 9, 19;
Sec. 26, S $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 27, S $\frac{1}{2}$;
Sec. 28, S $\frac{1}{2}$ N $\frac{1}{2}$, S $\frac{1}{2}$;
Sec. 29, S $\frac{1}{2}$ N $\frac{1}{2}$, S $\frac{1}{2}$;
Secs. 30 to 34, inclusive;
Sec. 35, SE $\frac{1}{4}$ NE $\frac{1}{4}$, W $\frac{1}{2}$ NE $\frac{1}{4}$, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 36, SW $\frac{1}{4}$.
T. 8 N., R. 27 E.,
Sec. 12, SW $\frac{1}{4}$ NE $\frac{1}{4}$, SW $\frac{1}{4}$, W $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$.
T. 9 N., R. 27 E.,
Sec. 1;
Sec. 2, N $\frac{1}{2}$;
Sec. 11, E $\frac{1}{2}$, N $\frac{1}{2}$ NW $\frac{1}{4}$, SE $\frac{1}{4}$ NW $\frac{1}{4}$, NE $\frac{1}{4}$
SW $\frac{1}{4}$.
T. 10 N., R. 27 E.,
Sec. 3, Lots 5, 6, 7, S $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 4, Lots 2 to 5, inclusive, E $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 6;
Sec. 9, Lots 1, 4, 5, 8, E $\frac{1}{2}$ E $\frac{1}{2}$;
Sec. 11, Lots 3, 6, 7, W $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 14, Lots 2, 3, 6, 7, NW $\frac{1}{4}$ NW $\frac{1}{4}$, E $\frac{1}{2}$
SW $\frac{1}{4}$;
Sec. 15;
Sec. 16, Lots 1, 3, E $\frac{1}{2}$, SE $\frac{1}{4}$ NW $\frac{1}{4}$, SW $\frac{1}{4}$;
Sec. 17, Lots 6 to 9, inclusive, S $\frac{1}{2}$ SE $\frac{1}{4}$;
Sec. 19, Lot 9;
Sec. 21;
Sec. 22, N $\frac{1}{2}$;
Sec. 23, Lots 2, 3, 4, 7, 8, 9, W $\frac{1}{2}$;
Sec. 24, Lot 2;
Sec. 25, Lots 4 to 9, inclusive, S $\frac{1}{2}$ NW $\frac{1}{4}$,
SW $\frac{1}{4}$, W $\frac{1}{2}$ SE $\frac{1}{4}$, SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 26, E $\frac{1}{2}$;
Sec. 27;
Sec. 31, Lots 10, 11;
Secs. 35, 36.
T. 11 N., R. 27 E.,
Sec. 4, SW $\frac{1}{4}$;
Sec. 6, N $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 18, SW $\frac{1}{4}$;
Sec. 19;
Sec. 20, NE $\frac{1}{4}$, SW $\frac{1}{4}$;
Secs. 29 and 30;
Sec. 31, NE $\frac{1}{4}$;
Sec. 32, N $\frac{1}{2}$;
Sec. 33, W $\frac{1}{2}$.
T. 14 N., R. 27 E.,
Sec. 17, Lots 1 to 10, inclusive;
Sec. 20, Lots 1, 2, 3, 7 to 11, inclusive, 14, 15;
Sec. 29, Lot 2;
Sec. 34, Lots 6, 7.

T. 9 N., R. 28 E.,
Sec. 4, Lot 2';
Secs. 5 and 7;
Sec. 8, SW $\frac{1}{4}$;
Sec. 9, Lots 3, 4, 7, 8, W $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 15, Lots 2, 3, 7, S $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 16, Lots 3, 4, 6, 7, W $\frac{1}{2}$, W $\frac{1}{2}$ SE $\frac{1}{4}$,
SE $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 17, NE $\frac{1}{4}$;
Sec. 22, Lots 2, 3, 4, SW $\frac{1}{4}$ NE $\frac{1}{4}$, NW $\frac{1}{4}$;
Sec. 23, Lots 5 to 8, inclusive, W $\frac{1}{2}$ SW $\frac{1}{4}$,
SE $\frac{1}{4}$ SW $\frac{1}{4}$, SW $\frac{1}{4}$ SE $\frac{1}{4}$;
Sec. 24, Lots 7 to 12, inclusive, NE $\frac{1}{4}$ SW $\frac{1}{4}$,
S $\frac{1}{2}$ S $\frac{1}{2}$;
Sec. 25, NW $\frac{1}{4}$.
T. 10 N., R. 28 E.,
Sec. 29, Lots 3, 4, 7;
Sec. 30, Lots 2, 8, 9, 10;
Sec. 31, Lots 1, 4, 5, 6, SE $\frac{1}{4}$ NW $\frac{1}{4}$, W $\frac{1}{2}$
NW $\frac{1}{4}$, S $\frac{1}{2}$;
Sec. 32, Lots 3, 4, 5, 8, 9, 10, W $\frac{1}{2}$ W $\frac{1}{2}$,
NE $\frac{1}{4}$ SW $\frac{1}{4}$.
T. 11 N., R. 28 E.,
Sec. 5;
Sec. 14, Lots 1 to 4, inclusive, W $\frac{1}{2}$ W $\frac{1}{2}$;
Sec. 15, SE $\frac{1}{4}$;
Secs. 17 and 21;
Sec. 22, E $\frac{1}{2}$;
Sec. 23, Lots 1 to 4, inclusive, W $\frac{1}{2}$ W $\frac{1}{2}$;
Sec. 26, Lots 1 to 4, inclusive, W $\frac{1}{2}$ W $\frac{1}{2}$;
Sec. 27, E $\frac{1}{2}$;
Secs. 33, 34, 35.
T. 12 N., R. 28 E.,
Secs. 7, 19, 31.
T. 13 N., R. 28 E.,
Sec. 31;
Sec. 32, Lots 5, 6.
T. 8 N., R. 29 E.,
Sec. 23, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 25, W $\frac{1}{2}$, SE $\frac{1}{4}$.
T. 9 N., R. 29 E.,
Sec. 19, Lot 4;
Sec. 27, Lot 5.
T. 7 N., R. 30 E.,
Sec. 3, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Secs. 11 and 13.
T. 8 N., R. 30 E.,
Sec. 5, Lots 1 to 4, inclusive, SW $\frac{1}{4}$, S $\frac{1}{2}$
SE $\frac{1}{4}$;
Sec. 6, Lots 1 to 5, inclusive, S $\frac{1}{2}$ NE $\frac{1}{4}$,
SE $\frac{1}{4}$ NW $\frac{1}{4}$, SE $\frac{1}{4}$;
Sec. 7, E $\frac{1}{2}$;
Sec. 8, N $\frac{1}{2}$ NE $\frac{1}{4}$, W $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 9;
Sec. 10, Lots 1 to 4, inclusive, SW $\frac{1}{4}$, SW $\frac{1}{4}$
SE $\frac{1}{4}$;
Sec. 11, Lot 5;
Sec. 14, Lots 1 to 4, inclusive, SW $\frac{1}{4}$ NW $\frac{1}{4}$,
SW $\frac{1}{4}$, SW $\frac{1}{4}$ SE $\frac{1}{4}$;
Secs. 15 and 16;
Sec. 17, N $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 21, N $\frac{1}{2}$;
Secs. 22 and 23;
Sec. 24, Lots 3, 4, 5;
Sec. 25, Lots 1 to 4, inclusive, W $\frac{1}{2}$ NW $\frac{1}{4}$,
SW $\frac{1}{4}$;
Sec. 26, N $\frac{1}{2}$, SE $\frac{1}{4}$;
Sec. 27, NE $\frac{1}{4}$;
Sec. 31;
Sec. 32, S $\frac{1}{2}$ NW $\frac{1}{4}$;
Sec. 36, Lots 1, 2, NW $\frac{1}{4}$.
T. 7 N., R. 31 E.,
Sec. 5, Lots 5, 6;
Sec. 8, Lots 1, 3, 4, 5, SW $\frac{1}{4}$ NW $\frac{1}{4}$, W $\frac{1}{2}$ SW $\frac{1}{4}$;
Sec. 17, Lots 1 to 4, inclusive, W $\frac{1}{2}$ NW $\frac{1}{4}$,
SW $\frac{1}{4}$.

Respectfully,

H. W. BASHORE,
Commissioner.

I concur: May 6, 1944.

FRED W. JOHNSON,
Commissioner of the General
Land Office.

The foregoing recommendation re-
garding the Yakima project is hereby

approved, and it is so ordered. The jurisdiction over and use of such lands by the Bureau of Reclamation shall cease upon the date of the signing of this order.

This order, however, shall not otherwise become effective to change the status of the lands until 10:00 o'clock a. m. of the sixty-third day from the date on which it is signed, whereupon the lands shall, subject to valid existing rights, become subject to such application, petition, location, or selection as may be authorized by the public-land laws in accordance with the provisions of 43 CFR 295.8 (Circ. 324, May 22, 1914, 43 L. D. 254) and 43 CFR part 296, to the extent that these regulations are applicable.

The Commissioner of the General Land Office is hereby authorized and directed to cause the records of his office and of the district land office to be noted accordingly.

MICHAEL W. STRAUS,
Assistant Secretary.

MAY 11, 1944.

[F. R. Doc. 44-7402; Filed, May 24, 1944;
9:53 a. m.]

FEDERAL POWER COMMISSION.

[Docket No. G-546]

EMPIRE GAS AND FUEL COMPANY

NOTICE OF APPLICATION

MAY 22, 1944.

Notice is hereby given that on May 13, 1944, Empire Gas and Fuel Company, a Pennsylvania corporation, (Applicant) filed with the Federal Power Commission an application under section 7 of the Natural Gas Act, as amended, seeking authority to acquire from the Empire Producing Corporation and operate the following-described facilities:

Approximately 8.1 miles of eight-inch pipe line, beginning at a point of connection with the New York State Natural Gas Corporation pipe line at the Carpenter Farm, Hebron Township, Pennsylvania, and extending in a northeasterly direction to connect with Applicant's six-inch pipe line at Holmes Junction, Oswayo Township, Potter County, Pennsylvania.

Applicant states that the acquisition of the above-described property from Empire Producing Corporation is necessary in order to enable it to purchase gas from the New York State Natural Gas Corporation and deliver it to the Empire Gas and Fuel Company, Ltd. at the Pennsylvania-New York State Line.

Any person desiring to be heard or to make any protest with reference to said application should, on or before June 7, 1944, file with the Federal Power Commission a petition or protest in accordance with the Commission's provisional rules of practice and regulations under the Natural Gas Act.

[SEAL]

LEON M. FUQUAY,
Secretary.

[F. R. Doc. 44-7394; Filed, May 24, 1944;
9:51 a. m.]

[Docket No. G-547]

SOUTHERN UNION GAS COMPANY
NOTICE OF APPLICATION

MAY 23, 1944.

Notice is hereby given that on May 15, 1944, an application was filed with the Federal Power Commission by Southern Union Gas Company (Applicant), a Delaware corporation doing business in the States of Texas, New Mexico and Oklahoma, with its principal business office at Dallas, Texas, for the issuance to it, as successor to New Mexico Eastern Gas Company (New Mexico Eastern), of a certificate of public convenience and necessity under the "grandfather clause" of section 7 (c) of the Natural Gas Act, as amended, to authorize the continuation of the operations, subject to the Commission's jurisdiction in which New Mexico Eastern was bona fide engaged on February 7, 1942, and subsequent thereto; or, in the alternative, for a certificate of public convenience and necessity pursuant to section 7 of the Natural Gas Act, as amended, to authorize Applicant to maintain and operate certain facilities formerly owned by New Mexico Eastern for the transportation of natural gas, subject to the jurisdiction of the Commission, said facilities, together with the entire remaining properties of New Mexico Eastern, having been acquired by Applicant on November 24, 1942. The facilities which Applicant seeks authorization to maintain and operate include natural-gas transmission pipe lines extending from a point near Farwell, Texas, in an easterly direction across the Texas-New Mexico State line to Clovis, New Mexico, and thence respectively in a southwesterly direction to Portales, New Mexico, and in a northwesterly direction to Tucumcari, New Mexico.

Any person desiring to be heard or to make any protest with reference to said application should, on or before the 7th day of June, 1944, file with the Federal Power Commission a petition or protest in accordance with the Commission's rules of practice and regulations.

[SEAL]

LEON M. FUQUAY,
Secretary.[F. R. Doc. 44-7395; Filed, May 24, 1944;
9:51 a. m.]

[Docket No. G-472]

EL PASO NATURAL GAS COMPANY
ORDER REOPENING PROCEEDINGS AND FIXING
DATE OF HEARING

MAY 20, 1944.

It appearing to the Commission that:

(a) El Paso Natural Gas Company (Applicant) filed an application in the above-docketed matter on June 2, 1943, for a certificate of public convenience and necessity under section 7 of the Natural Gas Act, as amended, to authorize the construction and operation of certain loop lines in the States of New Mexico and Arizona on Applicant's pipeline transmission system;

(b) At a public hearing on such application held in Ft. Worth, Texas, on

October 25, 1943, Applicant presented evidence pertaining to the facilities described in the application and, in addition, introduced evidence showing that other facilities not covered by the application had been constructed and placed in operation without authorization from this Commission;

(c) In supplementing the application to conform to the proof of record, the amendatory application filed February 15, 1944, seeks authority to operate the facilities heretofore constructed without authorization from the Commission, and, in addition, certain other facilities concerning which no evidence was adduced at the October 25, 1943, hearing;

(d) The amendatory application above referred to requests authority to operate:

(1) 2.01 miles of 2 $\frac{1}{2}$ inch pipe line extending from Mile Post 20 plus .60 on Applicant's 6-inch line to Superior, Arizona, to the United States Army Camp near Florence, Pinal County, Arizona;

(2) 4.42 miles of 3 $\frac{1}{2}$ inch pipe line extending from Mile Post 5 plus .69 near the terminus of Applicant's 4 $\frac{1}{2}$ inch line to Lordsburg, New Mexico, to the United States Army Camp near Lordsburg, New Mexico;

(3) 44.61 miles of 12 $\frac{3}{4}$ inch pipe line extending in a southwesterly direction from Applicant's Eunice compressing station in Lea County, New Mexico, and connecting with Applicant's 8 $\frac{1}{2}$ inch line referred to in paragraph (4) below;

(4) 3.19 miles of 8 $\frac{1}{2}$ inch line, extending in a southerly direction from the terminus of Applicant's 12 $\frac{3}{4}$ inch pipe line, referred to in paragraph (3) above, to a point described as Mile Post 16 plus .84 in Eddy County, New Mexico;

(5) 0.16 mile of 4 $\frac{1}{2}$ inch pipe line, extending from the terminus of Applicant's 8 $\frac{1}{2}$ inch pipe line, referred to in paragraph (4) above, to the U. S. Potash Company's plant in Eddy County, New Mexico;

(6) 1.03 miles of 4 $\frac{1}{2}$ inch pipe line, extending from Mile Post 94 plus 3100 on Applicant's 12 $\frac{3}{4}$ inch main transmission pipe line in Luna County, New Mexico, to the United States Army Air Field near Deming, New Mexico;

(7) 0.24 mile of 6-inch pipe line, extending from Mile Post 6 plus 2100 on Applicant's 10 $\frac{3}{4}$ inch main transmission line in Cochise County, Arizona, to the United States Army Air Field near Douglas, Arizona;

(8) The following facilities at Applicant's Jal gasoline plant No. 2, located approximately four miles northeast of the town of Jal, in Lea County, New Mexico: (i) eight, 600 horsepower gas compressor units, (ii) a four scrubber tower treating plant, (iii) a three contactor unit dehydration plant, (iv) three residue gas units converted from three, 600 horsepower compressor units, together with other facilities to be used in connection with the operation of such gasoline plant;

(9) The following facilities at Applicant's Eunice compressing station: (i) a four scrubber tower unit treating plant, (ii) a one contactor unit dehydration plant, (iii) a boiler plant equipped with eight oil field type boilers, (iv) a 418 kw.

electric power plant, (v) five, 800 horsepower gas compressor units, (vi) a water supply system and other facilities necessary in connection with the operation of said plant;

(10) 7.06 miles of 16-inch pipe line for the transportation of gas between Applicant's Jal plant No. 2 and Applicant's Jal plant No. 1, located approximately four miles southwest of the town of Jal;

The Commission finds that: It is necessary and appropriate that the record in the above-entitled proceeding be reopened for the purpose of taking evidence with respect to the facilities covered by the amendatory application filed herein;

The Commission orders that: (A) The record in the above-entitled proceedings be and it is hereby reopened for the purpose of taking evidence, respecting the matters involved and the issues presented by the amendatory application filed herein, at a public hearing to be held commencing June 12, 1944, at 2:00 p. m. (c. w. t.) in Courtroom No. 417, U. S. Courthouse Building, Ft. Worth, Texas;

(B) Interested State Commissions may participate in the hearing as provided in § 67.4 of the provisional rules of practice and regulations under the Natural Gas Act.

By the Commission.

[SEAL]

LEON M. FUQUAY,
Secretary.[F. R. Doc. 44-7396; Filed, May 24, 1944;
9:51 a. m.]

[Docket No. G-542]

EL PASO NATURAL GAS COMPANY
ORDER FIXING DATE OF HEARING

MAY 20, 1044.

Upon consideration of the application filed April 11, 1944, by El Paso Natural Gas Company (Applicant), for a certificate of public convenience and necessity under section 7 of the Natural Gas Act, as amended, for authority to construct and operate the following described facilities:

(a) 31.5 miles of 16-inch O. D. pipe line beginning at Applicant's Eunice compressing station, located in Lea County, New Mexico, and extending in a southerly direction to Applicant's Jal plant No. 1, located in Lea County, New Mexico;

(b) Five 800 horsepower gas compressor units and appurtenant facilities at Applicant's Eunice compressing station;

(c) Two 24-inch O. D. gas scrubbing towers and appurtenant facilities at Applicant's Eunice compressing station;

(d) Two 24-inch O. D. gas scrubbing towers and appurtenant facilities at Applicant's Jal plant No. 1;

The Commission orders that: (A) A public hearing be held, commencing on June 13, 1944, at 9:45 a. m. (c. w. t.) in Courtroom No. 417, U. S. Courthouse Building, Ft. Worth, Texas, respecting the matters involved and the issues presented in this proceeding;

(B) Interested State Commissions may participate in this hearing, as provided in § 67.4 of the provisional rules

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of practice and regulations under the Natural Gas Act.

[SEAL] LEON M. FUQUAY,
Secretary.

[F. R. Doc. 44-7397; Filed, May 24, 1944;
9:52 a. m.]

FEDERAL TRADE COMMISSION.

[Docket 4952]

UNITED DIATHERMY, INC.

ORDER APPOINTING TRIAL EXAMINER AND FIXING TIME AND PLACE FOR TAKING TESTIMONY

At a regular session of the Federal Trade Commission, held at its office in the City of Washington, D. C., on the 22d day of May, A. D. 1944.

This matter being at issue and ready for the taking of testimony, and pursuant to authority vested in the Federal Trade Commission,

It is ordered, That John W. Addison, a trial examiner of this Commission, be and he hereby is designated and appointed to take testimony and receive evidence in this proceeding and to perform all other duties authorized by law;

It is further ordered, That the taking of testimony in this proceeding begin on Monday, June 5, 1944, at ten o'clock in the forenoon of that day (eastern standard time), in Room 3050, William Penn Annex, 9th and Market Streets, Philadelphia, Pa.

Upon completion of testimony for the Federal Trade Commission, the trial examiner is directed to proceed immediately to take testimony and evidence on behalf of the respondent. The trial examiner will then close the case and make his report upon the facts; conclusions of facts, conclusions of law; and recommendation for appropriate action by the Commission.

By the Commission.

[SEAL] OTIS B. JOHNSON,
Secretary.

[F. R. Doc. 44-7414; Filed, May 24, 1944;
11:03 a. m.]

[Docket 4955]

F. AD. RICHTER & COMPANY, INC., AND
H. W. KASTOR & SONS ADVERTISING CO.

ORDER APPOINTING TRIAL EXAMINER AND FIXING TIME AND PLACE FOR TAKING TESTIMONY

At a regular session of the Federal Trade Commission, held at its office in the City of Washington, D. C., on the 22d day of May, A. D. 1944.

This matter being at issue and ready for the taking of testimony, and pursuant to authority vested in the Federal Trade Commission,

It is ordered, That John W. Addison, a trial examiner of this Commission, be and he hereby is designated and appointed to take testimony and receive evidence in this proceeding and to perform all other duties authorized by law;

It is further ordered, That the taking of testimony in this proceeding begin on Monday, June 12, 1944, at ten o'clock in the forenoon of that day (eastern standard time), in Hearing Room, Hotel St. George, Brooklyn, New York.

Upon completion of testimony for the Federal Trade Commission, the trial examiner is directed to proceed immediately to take testimony and evidence on behalf of the respondent. The trial examiner will then close the case and make his report upon the facts; conclusions of facts; conclusions of law; and recommendation for appropriate action by the Commission.

By the Commission.

[SEAL] OTIS B. JOHNSON,
Secretary.

[F. R. Doc. 44-7415; Filed, May 24, 1944;
11:03 a. m.]

[Docket 4966]

L. R. KALLMAN & Co.

ORDER APPOINTING TRIAL EXAMINER AND FIXING TIME AND PLACE FOR TAKING TESTIMONY

At a regular session of the Federal Trade Commission held at its office in the City of Washington, D. C., on the 23d day of May, A. D. 1944.

This matter being at issue and ready for the taking of testimony, and pursuant to authority vested in the Federal Trade Commission,

It is ordered, That John L. Hornor, a trial examiner of this Commission, be and he hereby is designated and appointed to take testimony and receive evidence in this proceeding and to perform all other duties authorized by law;

It is further ordered, That the taking of testimony in this proceeding begin on Friday, June 16, 1944, at ten o'clock in the forenoon of that day (central standard time), in Room 1123, New Post Office Building, Chicago, Illinois.

Upon completion of testimony for the Federal Trade Commission, the trial examiner is directed to proceed immediately to take testimony and evidence on behalf of the respondent. The trial examiner will then close the case and make his report upon the facts; conclusions of facts; conclusions of law; and recommendation for appropriate action by the Commission.

By the Commission.

[SEAL] OTIS B. JOHNSON,
Secretary.

[F. R. Doc. 44-7416; Filed, May 24, 1944;
11:03 a. m.]

[Docket 4982]

SALES STIMULATORS

ORDER APPOINTING TRIAL EXAMINER AND FIXING TIME AND PLACE FOR TAKING TESTIMONY

At a regular session of the Federal Trade Commission, held at its office in the City of Washington, D. C., on the 23d day of May, A. D. 1944.

In the matter of Ben Braude, an individual trading as Sales Stimulators.

This matter being at issue and ready for the taking of testimony, and pursuant to authority vested in the Federal Trade Commission,

It is ordered, That John L. Hornor, a trial examiner of this Commission, be and he hereby is designated and appointed to take testimony and receive evidence in this proceeding and to perform all other duties authorized by law;

It is further ordered, That the taking of testimony in this proceeding begin on Monday, June 19, 1944, at ten o'clock in the forenoon of that day (central standard time), in Room 1123, New Post Office Building, Chicago, Illinois.

Upon completion of testimony for the Federal Trade Commission, the trial examiner is directed to proceed immediately to take testimony and evidence on behalf of the respondent. The trial examiner will then close the case and make his report upon the facts; conclusions of facts; conclusions of law; and recommendation for appropriate action by the Commission.

By the Commission.

[SEAL] OTIS B. JOHNSON,
Secretary.

[F. R. Doc. 44-7417; Filed, May 24, 1944;
11:03 a. m.]

[Docket 5004]

TRUE-HEALTH GARMENTS CORP.

ORDER APPOINTING TRIAL EXAMINER AND FIXING TIME AND PLACE FOR TAKING TESTIMONY

At a regular session of the Federal Trade Commission, held at its office in the City of Washington, D. C., on the 22d day of May, A. D. 1944.

This matter being at issue and ready for the taking of testimony, and pursuant to authority vested in the Federal Trade Commission,

It is ordered, That John W. Addison, a trial examiner of this Commission, be and he hereby is designated and appointed to take testimony and receive evidence in this proceeding and to perform all other duties authorized by law;

It is further ordered, That the taking of testimony in this proceeding begin on Wednesday, June 7, 1944, at ten o'clock in the forenoon of that day (eastern standard time), in Hearing Room, Hotel St. George, Brooklyn, New York.

Upon completion of testimony for the Federal Trade Commission, the trial examiner is directed to proceed immediately to take testimony and evidence on behalf of the respondent. The trial examiner will then close the case and make his report upon the facts; conclusions of facts; conclusions of law; and recommendation for appropriate action by the Commission.

By the Commission.

[SEAL] OTIS B. JOHNSON,
Secretary.

[F. R. Doc. 44-7418; Filed, May 24, 1944;
11:04 a. m.]

INTERSTATE COMMERCE COMMISSION.

[S. O. 164, Cancellation of Gen. Permit 3]

REFRIGERATION OF CITRUS FRUITS AND VEGETABLES FROM ARIZONA, CALIFORNIA, FLORIDA, AND TEXAS

Pursuant to the authority vested in me by paragraph (g) of the first ordering paragraph (§ 95.323, 8 F.R. 15491) of Service Order No. 164 of November 10, 1943:

General Permit No. 3 under Service Order No. 164 is hereby canceled, effective 12:01 a.m., May 20, 1944.

A copy of this revocation has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this revocation shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 18th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7351; Filed, May 23, 1944;
11:12 a.m.]

[S. O. 209]

REROUTING OF FREIGHT TRAFFIC BETWEEN GRAND TOWER AND GALE, ILL.

At a session of the Interstate Commerce Commission, Division 3, held at its office in Washington, D. C., on the 22d day of May, A. D. 1944

It appearing, that flood conditions and a washout between Grand Tower, Illinois, and Gale, Illinois, on the Murphysboro district, St. Louis division of the Illinois Central Railroad Company are interrupting transportation service upon that railroad so that it is unable to transport the traffic offered to it for movement over that route and thereby is unable properly to serve the public; in the opinion of the Commission an emergency exists requiring immediate action to avoid congestion of traffic, and in order to best promote the service in the interest of the public and the commerce of the people: it is ordered, That:

Flood conditions and washout between Grand Tower, Illinois, and Gale, Illinois.
(a) *Rerouting of freight traffic.* Effective at once and until the further order of the Commission the Illinois Central Railroad Company, a common carrier by railroad subject to the Interstate Commerce Act is hereby directed to forward freight traffic now routed over its line between Grand Tower, Illinois, and Gale, Illinois, via routes most available to expedite its movement and prevent congestion, without regard to the routing thereof made by shippers or by carriers from which the traffic is received, or to the ownership of cars: *Provided*, That the billing covering all cars rerouted shall carry a reference to this order as authority for the rerouting. All rules,

regulations, and practices of said carriers with respect to car service are hereby suspended and superseded insofar only as conflicting with the directions hereby made.

(b) *Rates to be applied.* That inasmuch as such disregard of routing is deemed to be due to carrier's disability, the rates applicable to traffic so forwarded by routes other than those designated by shippers, or by carriers from which the traffic is received, pursuant to this order, shall be the rates which were applicable at date of shipment over the routes so designated.

(c) *Division of rates.* In executing the orders and directions of the Commission provided for in this order the common carriers involved shall proceed even though no contracts, agreements, or arrangements now exist between them with reference to the divisions of the rates of transportation applicable to said traffic; such divisions shall be, during the time this order remains in force, voluntarily agreed upon by and between said carriers; and upon failure of the carriers to so agree, said divisions shall be hereafter fixed by the Commission in accordance with pertinent authority conferred upon it by the Interstate Commerce Act. (40 Stat. 101, sec. 402, 418; 41 Stat. 476, 485; sec. 4, 10; 54 Stat. 901, 912; 49 U.S.C. 1 (10)-(17), 15 (4))

It is further ordered. That copies of this order and direction be served upon the Illinois Central Railroad Company and upon the Association of American Railroads, Car Service Division, as agent of all railroads subscribing to the car service and per diem agreement under the terms of that agreement; and that notice of this order be given to the general public by depositing a copy thereof in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

By the Commission, Division 3.

[SEAL] W. P. BARTEL,
Secretary.

[F. R. Doc. 44-7427; Filed, May 24, 1944;
11:29 a.m.]

[S. O. 70-A, Special Permit 126]

RECONSIGNMENT OF LEMONS AT NEW ORLEANS, LA.

Pursuant to the authority vested in me by paragraph (f) of the first ordering paragraph (§ 95.35, 8 F.R. 14624) of Service Order No. 70-A of October 22, 1943, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

To disregard entirely the provisions of Service Order No. 70-A insofar as it applies to the reconsignment at New Orleans, Louisiana, March 9 or 10, 1944, by Pacific Coast Fruit Distributors of car PFE 28146, lemons, then on the Texas and Pacific Railroad, to Atlanta, Georgia.

The waybill shall show reference to this special permit.

A copy of this special permit has been served upon the Association of American Railroads, Car Service Division, as agent

of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7419; Filed, May 24, 1944;
11:29 a.m.]

[S. O. 70-A, Special Permit 266]

RECONSIGNMENT OF POTATOES AT KANSAS CITY, MO.

Pursuant to the authority vested in me by paragraph (f) of the first ordering paragraph (§ 95.35, 8 F.R. 14624) of Service Order No. 70-A of October 22, 1943, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

To disregard entirely the provisions of Service Order No. 70-A insofar as it applies to the reconsignment at Kansas City, Missouri, May 20, 1944, by L. S. Taube Company of car NP 90651, potatoes, now on the Rock Island Lines, to Moberly, Missouri (Wabash).

The waybill shall show reference to this special permit.

A copy of this special permit has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7420; Filed, May 24, 1944;
11:29 a.m.]

[S. O. 70-A, Special Permit 267]

RECONSIGNMENT OF ONIONS AT ST. LOUIS, MO.

Pursuant to the authority vested in me by paragraph (f) of the first ordering paragraph (§ 95.35, 8 F.R. 14624) of Service Order No. 70-A of October 22, 1943, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

To disregard the provisions of Service Order No. 70-A insofar as it applies to the reconsignment at St. Louis, Missouri, May 20, 1944, by the Atlantic Commission Co. of URT 7178, onions, now on the Missouri Pacific to Atlantic Commission Company, at Chicago, Illinois.

The waybill shall show reference to this special permit.

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A copy of this special permit has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7421; Filed, May 24, 1944;
11:29 a.m.]

[S. O. 200, General Permit 2, as amended]

REICING OF POTATOES IN STATE OF LOUISIANA

Pursuant to the authority vested in me by paragraph (e) of the first ordering paragraph (§ 95.337, 9 F.R. 4402) of Service Order No. 200 of April 22, 1944, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

On any refrigerator car loaded with potatoes originating at any point in the state of Louisiana, at the carriers option, to accrod the first or initial icing at a regular icing station en route after the car is loaded and billed; and to reice in transit, one time only, to full bunker capacity, at any regular icing station en route after the station where car was initially iced.

This general permit shall become effective at 12:01 p. m., May 20, 1944, and the icing and reicing authorized herein may be accorded on such refrigerator cars moving at that time. This general permit shall expire with June 30, 1944.

The waybills shall show reference to this general permit.

A copy of this general permit has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7422; Filed, May 24, 1944;
11:29 a. m.]

[S. O. 200, Special Permit 13]

REICING OF POTATOES AT DENVER, COLO.

Pursuant to the authority vested in me by paragraph (e) of the first ordering paragraph (§ 95.337, 9 F.R. 4402) of

Service Order No. 200 of April 22, 1944, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

To reice one time only to full bunker capacity, for account of the U. S. Army: at Kansas City, Missouri, on the Union Pacific Railroad, car PFE 43565, potatoes, moving from Denver, Colorado, to Selman Field, Louisiana, (UP-KCS-Y&MV); and at Amarillo, Texas, on the Fort Worth and Denver City, car MDT 20115, potatoes, moving from Denver, Colorado, to Pecos, Texas, (C&S-Ft. W&DC-P&SF-T&P-PVS.)

The waybills shall show reference to this special permit.

A copy of this special permit has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7423; Filed, May 24, 1944;
11:30 a. m.]

[S. O. 200, Special Permit 14]

REICING OF CALIFORNIA POTATOES AT JERSEY CITY, N. J.

Pursuant to the authority vested in me by paragraph (e) of the first ordering paragraph (§ 95.337, 9 F.R. 4402) of Service Order No. 200 of April 22, 1944, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

To reice one time only, to full bunker capacity, May 20, 1944, as ordered by Tassini & Salisch, cars MDT 7151, BREX 3211 and MDT 22254, California potatoes, now on the Baltimore and Ohio Railroad's Communipaw yards at Jersey City, New Jersey, (Icing orders placed with agent of B&O at Pier 22, New York, N. Y.) because cars must be held over the week-end.

The waybills shall show reference to this special permit.

A copy of this special permit has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7424; Filed, May 24, 1944;
11:30 a. m.]

[S. O. 200, Special Permit 15]

REICING OF POTATOES AT CHICAGO, ILL.

Pursuant to the authority vested in me by paragraph (e) of the first ordering paragraph (§ 95.337, 9 F.R. 4402) of Service Order No. 200 of April 22, 1944, permission is granted for any common carrier by railroad subject to the Interstate Commerce Act:

To reice once at Chicago, Illinois, PFE 13573 and 14077, potatoes, consigned to W. J. Engle, now at the Chicago Produce Terminal.

The waybills shall show reference to this special permit.

A copy of this special permit has been served upon the Association of American Railroads, Car Service Division, as agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement; and notice of this permit shall be given to the general public by depositing a copy in the office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 20th day of May 1944.

V. C. CLINGER,
Director,
Bureau of Service.

[F. R. Doc. 44-7425; Filed, May 24, 1944;
11:30 a. m.]

OFFICE OF ALIEN PROPERTY CUSTODIAN.

LUCIUS H. BEERS, ET AL.

ORDER FOR AND NOTICE OF HEARING

In the matter of the claim of: Lucius H. Beers, William Wickham Hoffman, and Allen Evarts Foster, as trustees (Oretta Magda Maria Marigliano).

Whereas on August 19, 1943, the Alien Property Custodian issued Vesting Order No. 1995 (8 F. R. 11817) which vested, among other things, all right, title, interest and claim of any kind or character whatsoever of Dorothea Ballard Smith Marigliano and her next of kin, whose names are unknown and each of them in and to the trust created by herself as settler and dated July 12, 1921, in which Vesting Order there was recited, among other things, a finding that said property and interests are payable or deliverable to, or claimed by, nationals of a designated enemy country (Italy), and a finding that the next of kin of Dorothea Ballard Smith Marigliano were unknown and determining that if such nationals are not within a designated enemy country the national interest of the United States requires that such persons be treated as nationals of an enemy country (Italy); and

Whereas on December 27, 1943, Lucius H. Beers, William Wickham Hoffman and Allen Evarts Foster, as trustees, filed Notice of Claim No. 1426 in which it is alleged that all of the claimants are citizens of the United States, that they represent the next of kin of said Dorothea Ballard Smith Marigliano, and that

among the next of kin is a daughter Oretta Magda Maria Marigliano who is a natural-born British subject, and in which the said trustees claim all the right, title, interest and claim of any kind or character whatsoever of said Oretta Magda Marigliano in and to the trust created by Dorothea Ballard Smith Marigliano dated July 12, 1921;

Now, therefore, it is ordered, Pursuant to the regulations heretofore issued by the Alien Property Custodian (8 F.R. 16709) that a hearing on the said claim be held before the Vested Property Claims Committee on Tuesday, June 6, 1944 at 10 a. m., Eastern War Time, in Room 633 National Press Building, 14th and F Streets, N. W., Washington, D. C., to continue thereafter at such time and place as the Committee may determine. *It is further ordered,* That this notice of hearing be served by registered mail upon the said claimants, upon the persons designated in paragraph 2 of said notice of claim, on Lucius H. Beers and Sherman Baldwin, as substituted trustees under the will of Frederick Butterfield, deceased, and upon the British Embassy in Washington, D. C., and filed with the FEDERAL REGISTER.

Any person desiring to be heard either in support of or in opposition to the said claim may appear at the hearing and is requested to notify the Vested Property Claims Committee, Office of Alien Property Custodian, National Press Building, 14th and F Streets, N. W., Washington (25), D. C., on or before June 1, 1944.

The foregoing characterization of the claim is for informational purposes only, and shall not be construed to constitute an admission or an adjudication by the Office of Alien Property Custodian as to the nature or validity of the claim. Copies of the claim and of the said vesting order are available for public inspection at the address last above stated.

[SEAL] VESTED PROPERTY CLAIMS COMMITTEE,
JOHN C. FITZGERALD,
Chairman.
MICHAEL F. KRESKY.
NUGENT DODDS.

MAY 23, 1944.

[F. R. Doc. 44-7412; Filed, May 24, 1944;
10:55 a. m.]

GENERAL ELECTRIC CO., ET AL.

NOTICE OF SUMMARY PROCEEDING FOR ALLOWANCE OF CLAIMS

In the matter of the claims of:

General Electric Company, APC-17 re Patent No. 1,776,637 (now Reissue Patent No. 18,678), vested by Vesting Order No. 201. Max Jacoby, APC-16 re Patent No. 2,231,580, vested by Vesting Order No. 201.

Joseph Mahler, APC-16 re Patent No. 1,992,872, vested by Vesting Order No. 676.

Leslie Company, APC-17 re Patent No. 1,614,858, vested by Vesting Order No. 201.

Builders Iron Foundry, APC-17 re Patent No. 1,822,683 (now Reissue Patent No. 19,039), vested by Vesting Order No. 201.

American Cyanamid Company, APC-17 re Patent No. 1,762,456, vested by Vesting Order No. 201.

No-Sag Spring Company, APC-17 re Patent No. 2,002,399 (now Reissue Patent No. 21,263), vested by Vesting Order No. 201.

General Electric Company, APC-17 re Patent No. 1,668,016, vested by Vesting Order No. 201.

The Alien Property Custodian having by the vesting orders above identified vested the above described property as property of nationals of a foreign country; and each claimant above identified having filed a notice of claim alleging that said claimant is the owner of the property described in each notice of claim respectively and that said claimant is not a national of a designated enemy country; and recommendation for allowance of each of said claims having been submitted:

Notice is hereby given, pursuant to § 501.1 (h) of the regulations of the Office of Alien Property Custodian (8 F.R. 16709), that copies of the said vesting orders, claims and recommendations are available for public inspection in Room 633, Office of Alien Property Custodian, National Press Building, 14th and F Street, N. W., Washington, D. C., and that any person asserting any objection to allowance of the claims shall on or before June 9, 1944 file with the undersigned at the above address an application for a hearing accompanied by a statement of the reasons therefor.

The foregoing characterizations of the claims are for informational purposes only, and shall not be construed to constitute an admission or an adjudication by the Office of Alien Property Custodian as to the nature or validity of the claims.

[SEAL]. VESTED PROPERTY CLAIMS COMMITTEE,
JOHN C. FITZGERALD,
Chairman.
MICHAEL F. KRESKY,
NUGENT DODDS.

MAY 23, 1944.

[F. R. Doc. 44-7413; Filed, May 24, 1944;
10:55 a. m.]

[Vesting Order 93, Amdt.]

KIYONO NURSERIES

Vesting Order Number 93, dated August 6, 1942, is hereby amended to read as follows:

Under the authority of the Trading with the Enemy Act, as amended, and Executive Order No. 9095, as amended, and pursuant to law, the Alien Property Custodian, after investigation, finding:

- That Kiyono Nurseries is a co-partnership organized and doing business under the laws of the State of Alabama, and a business enterprise within the United States composed of Tsukusa Kiyono and Mrs. Tomoe Kiyono, each having an equal interest;

- That Tsukusa Kiyono and Mrs. Tomoe Kiyono, whose last known addresses are Japan, are nationals of a designated enemy country (Japan);

and determining:

- That Kiyono Nurseries, a co-partnership, is owned and controlled by Tsukusa Kiyono and Mrs. Tomoe Kiyono and is a national of a designated enemy country (Japan);

- That to the extent that such nationals are persons not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country (Japan);

and having made all determinations and taken all action required by law, including appropriate consultation and certification, and deeming it necessary in the national interest,

hereby vests in the Alien Property Custodian all right, title and interest of Tsukusa Kiyono and Mrs. Tomoe Kiyono in and to Kiyono Nurseries and all property of any nature whatsoever situated in the United States, owned or controlled by, payable or deliverable to, or held on behalf of or on account of or owing to Kiyono Nurseries, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest and for the benefit of the United States, and hereby undertakes the direction, management, supervision and control of said business enterprise and all property of any nature whatsoever situated in the United States, owned or controlled by, payable or deliverable to, or held on behalf of or on account of, or owing to said business enterprise, to the extent deemed necessary or advisable from time to time by the Alien Property Custodian.

Such property and any or all of the proceeds thereof shall be held in an appropriate account or accounts, pending further determination of the Alien Property Custodian. This order shall not be deemed to limit the power of the Alien Property Custodian to vary the extent of or terminate such direction, management, supervision or control, or return such property or the proceeds thereof in whole or in part, nor shall it be deemed to indicate that compensation will not be paid in lieu thereof, if and when it should be determined to take any one or all of such actions.

Any person, except a national of a designated enemy country, asserting any claim arising as a result of this order may, within one year from the date hereof, or within such further time as may be allowed, file with the Alien Property Custodian on Form APC-1 a notice of claim, together with a request for a hearing thereon. Nothing herein contained shall be deemed to constitute an admission of the existence, validity or right to allowance of any such claim.

The terms "national," "designated enemy country" and "business enterprise within the United States" as used herein shall have the meanings prescribed in section 10 of Executive Order No. 9095, as amended.

Executed at Washington, D. C. on May 23, 1944.

[SEAL] JAMES E. MARKHAM,
Alien Property Custodian.
[F. R. Doc. 44-7411; Filed, May 24, 1944;
10:55 a. m.]

[Supplemental Order 1 to Vesting Order 1 and Demand for Possession]

I. G. FARBENINDUSTRIE A. G.

In re: Patents, stock, and other property of I. G. Farbenindustrie Aktiengesellschaft.

First. (A) Under the authority of the Trading with the Enemy Act, as amended, and the authority vested by the President in the undersigned, and pursuant to law,

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the undersigned, on March 25, 1942, issued Vesting Order No. 1 (7 F.R. 2417) finding that certain property described in Exhibit A thereof was the property of nationals of a foreign country as defined in Executive Order No. 8389, as amended, and declaring that such properties, including all interests therein, were vested in the Alien Property Custodian.

(B) The said Exhibit A to Vesting Order No. 1 included all right, title and interest of I. G. Farbenindustrie Aktiengesellschaft, an enemy corporation, in and to the various items specified in said Exhibit A, including its accompanying Schedules A, B, C, and D (7 F.R. 2417 to 2424, inclusive).

(C) Under the authority of the Trading with the Enemy Act, as amended, and the authority vested by the President in the undersigned and pursuant to law, the undersigned, after investigation, has found and determined that the aforesaid rights, titles and interests of I. G. Farbenindustrie Aktiengesellschaft, a German corporation (which is a national of a designated enemy country (Germany), vested March 25, 1942, in Vesting Order No. 1 included, inter alia, the following described property, and the full, complete, and unqualified legal and equitable title therein and thereto:

(1) Five (5) shares of the capital stock of Jasco, Inc., a corporation of the State of Louisiana, now registered in the names of "Walter Schaefer and Harold A. Koechling, Trustees under Trust Agreement of September 1, 1939."

(2) Two hundred (200) shares of the capital stock of Standard Catalytic Company, a corporation of Delaware (formerly known as S. I. G. Company and Standard-I. G. Company), now registered in the name of "Standard Oil Company (New Jersey)."

(3) Four hundred twenty-five (425) shares of the capital stock of Hydrocarbon Synthesis Corporation, a corporation of the State of Delaware, now registered in the names of "Standard Catalytic Company" or "Standard-I. G. Company" or "S. I. G. Company."

(4) The United States Letters Patent listed in Exhibit A attached hereto and made a part hereof and all damages and profits recoverable at law and in equity from any person, firm, corporation or government for past infringement thereof.

(5) The applications for United States Letters Patent listed in Exhibits B and C attached hereto and made a part hereof.

(D) This section First is not a finding and determination of all the rights, titles and interests vested in the undersigned, as Alien Property Custodian, pursuant to Vesting Order No. 1. It is intended only to find and determine the rights, titles and interests of I. G. Farbenindustrie Aktiengesellschaft in the specific properties described in subparagraphs (C) (1) through (C) (5) of this section First, as they existed immediately prior to the issuance of Vesting Order No. 1.

Second. (A) To the extent, if any, that any part of the property listed in subparagraphs (C) (1) through (C) (5) of section First hereof, and the full, complete, and unqualified legal and equitable title therein and thereto, was not vested in the Alien Property Custodian on March 25, 1942, by Vesting Order No. 1, the undersigned, under the authority of the Trading with the Enemy Act, as

amended, and Executive Order No. 9095, as amended, and pursuant to law, and after investigation:

Finding—

1. That I. G. Farbenindustrie Aktiengesellschaft is a business organization organized under the laws of Germany and is a national of a designated enemy country (Germany);

2. That the property identified in subparagraphs 3 and 4 hereof is property of I. G. Farbenindustrie Aktiengesellschaft;

3. That the property described as follows:

a. All right, title and interest, including all accrued royalties and all damages and profits recoverable at law and in equity from any person, firm, corporation or government for past infringement thereof, in and to the United States Letters Patent listed in Exhibit A attached hereto and made a part hereof;

b. Patent applications listed in Exhibit B attached hereto and made a part hereof;

c. Patent applications identified in Exhibit C attached hereto and made a part hereof together with the entire right, title and interest throughout the United States and its territories in and to, including the right to file applications in the United States Patent Office for Letters Patent for, the invention or inventions shown or described in such applications;

is property of a national of a designated enemy country (Germany);

4. That—

a. Five (5) shares of the capital stock of Jasco, Inc., a corporation of the State of Louisiana, now registered in the names of "Walter Schaefer and Harold A. Koechling, Trustees under Trust Agreement of September 1, 1939," are beneficially owned by I. G. Farbenindustrie Aktiengesellschaft;

b. Two hundred (200) shares of the capital stock of Standard Catalytic Company, a corporation of Delaware (formerly known as S. I. G. Company and Standard-I. G. Company), now registered in the name of "Standard Oil Company (New Jersey)" are beneficially owned by I. G. Farbenindustrie Aktiengesellschaft;

c. Four hundred twenty-five (425) shares of the capital stock of Hydrocarbon Synthesis Corporation, a corporation of the State of Delaware, now registered in the names of "Standard Catalytic Company" or "Standard-I. G. Company" or "S. I. G. Company" are beneficially owned by I. G. Farbenindustrie Aktiengesellschaft;

and that the foregoing enumerated shares of capital stock are property within the United States owned by a national of a designated enemy country (Germany); and

Determining—

5. That the property described in subparagraph 4 of this section Second is necessary for the maintenance or safeguarding of other property (namely, that property referred to in subparagraph 3 of this section Second) belonging to the same national of the same designated enemy country and subject to vesting pursuant to section 2 of said Executive order (and in fact vested by this section Second to the extent, if any, that the same was not vested on March 25, 1942, by Vesting Order No. 1);

6. That to the extent that such nationals are persons not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country (Germany);

and having made all determinations and taken all action, after appropriate consultation and certification required by law, and deeming it necessary in the national interest,

hereby vests in the Alien Property Custodian the property described in subparagraphs 3 and 4 of this section Second, to be held, used, administered,

liquidated, sold or otherwise dealt with in the interest and for the benefit, of the United States.

(B) Such property so vested by paragraph (A) of this section Second and any or all of the proceeds thereof shall be held in an appropriate account or accounts, pending further determination of the Alien Property Custodian. This order shall not be deemed to limit the power of the Alien Property Custodian to return such property or the proceeds thereof in whole or in part, nor shall it be deemed to indicate that compensation will not be paid in lieu thereof, if and when it should be determined to take any one or all of such actions.

(C) Any person, except a National of a Designated Enemy Country, asserting any claim arising as a result of this supplementary order may, within one year from the date hereof, or within such further time as may be allowed, file with the Alien Property Custodian, on Form APC-1, a notice of claim, together with a request for a hearing thereon. Nothing herein contained shall be deemed to constitute an admission of the existence, validity or right to allowance of any such claim.

(D) The terms "National" and "Designated Enemy Country", as used herein, shall have the meanings prescribed in Section 10 of Executive Order No. 9095, as amended.

Third. This supplemental order and demand for possession is supplemental to, and in no way diminishes, restricts or limits the force and effect of, said Vesting Order No. 1, 7 F.R. 2417; and nothing herein contained shall diminish, restrict or limit any rights, titles or interests vested in the undersigned, as Alien Property Custodian, pursuant to said Vesting Order No. 1.

Fourth. The undersigned, as Alien Property Custodian, does hereby demand and require that the party or parties in possession or control thereof shall forthwith convey, transfer, assign, deliver and pay over to the undersigned, as Alien Property Custodian, all of the aforesaid property listed in subparagraphs (C) (1) to (C) (5), inclusive, of section First hereof (whether the same was vested in the Alien Property Custodian on March 25, 1942, pursuant to Vesting Order No. 1, or as of this date pursuant to the cautionary vesting in section Second hereof), together with all accumulations, additions, and increments thereon.

Executed at Washington, D. C., on May 23, 1944.

[SEAL]

JAMES E. MARKHAM,
Alien Property Custodian.

EXHIBIT A

PART I

Patents which are identified as follows:

Patent No., Date, Inventor and Title

1,543,357; 5/23/25; Emil Baur; Process for the recovery of hydrogen and oxygen by electrolysis.

1,558,559; 10/27/25; Alwin Mittasch, Karl Winkler, Mathias Pier; Production of oxygenated organic compounds.

1,569,775; 1/12/26; Alwin Mittasch, Mathias Pier; Synthetic manufacture of methanol.

1,591,526; 7/6/26; Wilhelm Gaus, Franz Lappe; Operating explosion motors.

- 1,631,823; 6/7/27; Josef Jannek; Purifying gases.
- 1,643,663; 9/27/27; Fritz Klatte, Julius Soll; Production of methane.
- 1,673,620; 6/12/28; Martin Muller-Cunradi; Liquid fuel.
- 1,678,630; 7/31/28; Hans Bahr; Method of converting hydrogen sulphide into sulphur dioxide.
- 1,681,335; 8/21/28; Robert Griessbach, Julius Eisele; Stable suspension and paste of coal.
- 1,684,634; 9/18/28; Martin Luther, Kurt Pieroh, Erich Kranepuhl; Catalytic dehydrogenation.
- 1,684,640; 9/18/28; Otto Schmidt, Albert Feller, Karl Seydel; Purifying organic compounds containing oxygen.
- 1,687,118; 10/9/28; Fritz Winkler; Manufacturing fuel gas.
- 1,698,602; 1/8/29; Alwin Mittasch, Carl Muller, Leo Schlecht, Walter Schubardt; Production of hydrocarbons.
- 1,704,732; 3/12/29; August Eisenhut, Albert Auerhahn; Manufacture of valuable organic products.
- 1,723,772; 8/6/29; Emil Edwin; Process of making gaseous mixtures of nitrogen and hydrogen.
- 1,732,371; 10/22/29; Martin Luther, Kurt Pieroh; Purifying oil.
- 1,732,381; 10/22/29; Otto Schmidt, Otto Grosskinsky, Georg Niemann; Process for splitting hydrocarbons.
- 1,743,214; 1/14/30; Paul Herold, Helmuth Langheinrich; Production of organic compounds containing oxygen.
- 1,746,934; 2/11/30; Paul Gmelin, Otto Eisenhut; Treatment of hydrocarbons with electric arcs.
- 1,748,315; 2/25/30; Fritz Stoewener; Manufacture of active silica.
- 1,751,117; 3/18/30; Gustav Wietzel; Manufacture of combustible gas containing hydrogen and carbon monoxide.
- 1,751,955; 3/25/30; Fritz Stoewener; Manufacture of active silica.
- 1,757,454; 5/6/30; Otto Eisenhut; Valuable products from coal, tars, mineral oils, and the like.
- 1,757,455; 5/6/30; Hans Franzer, Martin Luther; Bleaching and deodorizing oxidation products of high-molecular hydrocarbons.
- 1,760,289; 5/27/30; Fritz Stoewener, Ernest Munzing; Highly-active absorbent and catalytic mass.
- 1,762,688; 6/10/30; Fritz Hofmann; Oxidizing paraffins, waxes, and the like.
- 1,765,692; 6/24/30; Wilhelm Wilke, Martin Muller-Cunradi; Motor fuel.
- 1,766,699; 6/24/30; Hans Adolf Von Staden, Albert Berenbruch, Anton Hohn; Apparatus for continuous distillation of difficultly-distillable liquids.
- 1,766,718; 6/24/30; Alwin Mittasch, Walter Frankenburger; Manufacture of valuable organic compounds.
- 1,766,763; 6/24/30; Mathias Pier, Martin Muller-Cunradi, Gustav Wietzel, Karl Winkler; process of producing gases for the manufacture of oxygenated organic compounds.
- 1,775,640; 9/16/30; Robert Griessbach, Julius Eisele; Manufacture of metal oxides.
- 1,775,674; 9/16/30; Wilhelm Gaus; Motor fuel.
- 1,776,193; 9/16/30; Wilhelm Pungs, Erich Frese; Production of solid lubricants.
- 1,776,875; 9/30/30; Rudolf Wietzel, Ernst Willfroth; Catalyst of high mechanical strength.
- 1,776,876; 9/30/30; Fritz Winkler; Manufacturing water gas.
- 1,778,447; 10/14/30; Georg Wilhelm Burkhardt; Process of lubricating steam turbines.
- 1,782,590; 11/25/30; Gustav Wietzel, Josef Jannek, Fritz Fried; Elimination of sulphur compounds from gases.
- 1,783,726; 12/2/30; Franz Lappe, Edwin Koch, Mathias Pier, Hans Sauer; Metallic apparatus for carrying out chemical and other processes.
- 1,783,757; 12/2/30; Hans Adolf von Staden, Anton Hoehn; Dehydration of moist fuels.
- 1,787,951; 1/6/31; Wilhelm Pungs, Erich Frese; Increasing the viscosity and improving the lubricating properties of oils.
- 1,788,170; 1/6/31; Mathias Pier, Gustav Wietzel; Manufacture of organic compounds containing oxygen.
- 1,788,204; 1/6/31; Wilhelm Posth, Franz Besemann; Process of bleaching mineral oils and fats.
- 1,788,799; 1/13/31; Martin Luther, Ernst Willfroth; production of oxidation products from crude paraffin hydrocarbons waxes, and the like.
- 1,789,873; 1/20/31; Hans Lecher, Albert Koch; Polymerization of Butadiene Hydrocarbons.
- 1,790,248; 1/27/31; Karl Roth; Electrode for Electrolytic Cells.
- 1,790,249; 1/27/31; Karl Roth; Electrode for Electrolytic Cells.
- 1,791,568; 2/10/31; Alwin Mittasch, Mathias Pier, Carl Muller; Manufacture of Oxygenated Organic Compounds.
- 1,793,136; 2/17/31; Carl Roth; Electrolytic Cell.
- 1,794,004; 2/24/31; Otto Eisenhut; Production of Acetylene and Hydrogen in the Electric Arc.
- 1,794,865; 3/3/31; Mathias Pier, Rudolfe Wietzel, Bruno Engel; Separation of Oils from Mixtures with Solid Substances.
- 1,795,549; 3/10/31; Paul Feiler; Production of Dolefines.
- 1,798,288; 3/31/31; Rudolph Wietzel, Walter Speer, Hans Kaehler; Production of Hydrocarbons of High-Boiling-Point Range.
- 1,799,787; 4/7/31; Paul Feiler; Production of Unsaturated Hydrocarbons.
- 1,801,382; 4/21/31; Rudolph Wietzel, Kurt Fisher; Production of hydrocarbons.
- 1,803,855; 5/5/31; Oskar Kramer, Leopold Bub; Manufacture of carbon.
- 1,809,445; 6/9/31; Claus Heuck, Hans Enderlein; Production of polymerization products of dolefines.
- 1,811,130; 6/23/31; Fritz Hofmann, Michael Otto; Process for the polymerization of olefines.
- 1,812,398; 6/30/31; Ernst Galle, Hermann Zorn; Process for the conversion of hydrocarbons of high boiling point into others of low boiling point.
- 1,813,514; 7/7/31; Otto Schmidt, Otto Grosskinsky; Production of carbon black and apparatus therefor.
- 1,814,410; 7/14/31; Adolf Richter, Wilhelm Schafer; Process for purifying and refining hydrocarbon oils.
- 1,814,420; 7/14/31; Hans Tochtermann, Claus Heuck; Production of rubber.
- 1,818,158; 8/11/31; Mathias Pier, Walter Boesler, August Eisenhut; Removal of monocyclic aromatic hydrocarbons from gases.
- 1,818,165; 8/11/31; Otto Schmidt, Johannes Ufer; Process of transforming oxids of carbon into organic compounds, particularly methanol.
- 1,818,579; 8/11/31; Georg Pfleiderer; electrode.
- 1,822,349; 9/8/31; Josef Jannek, Otto Gohre; Recovery of soluble products from solid carbonizable substances.
- 1,822,351; 9/8/31; Carl Krauch, August Eisenhut, Mathias Pier; Purification of hydrogenation products of carbonaceous materials.
- 1,823,116; 9/15/31; Ernst Galle, Carl Muller, Gustav Wietzel; Conversion of solid fuels.
- 1,823,468; 9/15/31; Mathias Pier; manufacture of methyl alcohol and other oxygenated organic compounds.
- 1,823,495; 9/15/31; Carl Krauch, Martin Muller-Cunradi; production of hydrocarbons of high molecular weight.
- 1,823,503; 9/15/31; Alwin Mittasch, Walter Frankenburger, Gustav Wietzel; manufacture of unsaturated hydrocarbons.
- 1,823,983; 9/22/31; Martin Luther, Hans Wille; oxidation of hydrocarbons and extraction of the oxidized products.
- 1,826,846; 10/13/31; Eduard Tschunkur, Walter Bock; artificial rubber.
- 1,827,285; 10/13/31; Georg Ebert, Friedrich August Fries, Walter Reppe; polymerization products of dolefines.
- 1,828,372; 10/20/31; Hermann Jochheim; production of acetaldehyde and acetic acid.
- 1,828,380; 10/20/31; Hans Rotger, Fritz Stoewener; catalytic process.
- 1,832,428; 11/17/31; Otto Schmidt, Otto Grosskinsky; separation of gaseous or low-boiling unsaturated hydrocarbons.
- 1,832,450; 11/17/31; Georg Ebert, Friedrich August Fries; production of polymerization products from dolefines.
- 1,834,866; 12/1/31; Wilhelm Pungs, Karl Behringer; production of soft pale colored products of waxy nature.
- 1,835,425; 12/8/31; Mathias Pier; destructive hydrogenation of carbonaceous materials.
- 1,835,426; 12/8/31; Mathias Pier; destructive hydrogenation of carbonaceous materials.
- 1,838,234; 12/29/31; Karl Schirmacher, Ludwig Van Sutphen; Process of polymerizing hydrocarbons of the butadiene series.
- 1,838,893; 12/29/31; Fritz Winkler, Carl Messerknecht; Cracking oils.
- 1,840,287; 1/5/32; Fritz Hofmann, Carl Wulff; Extraction of oils from materials containing same.
- 1,840,649; 1/12/32; Fritz Winkler, Paul Feiler, Carl Messerknecht; Process of producing fuel gas.
- 1,841,055; 1/12/32; Walter Reppe, Ulrich Hoffmann; Production of unsaturated hydrocarbons.
- 1,841,910; 1/19/32; Mathias Pier, Rudolf Wietzel, Karl Winkler; Producing oxygenated organic compounds.
- 1,842,906; 1/26/32; Ferdinand Lampe; Apparatus for the low temperature carbonization of oil-bearing materials.
- 1,844,998; 2/16/32; Rudolf Wietzel, Conrad Pfaundler; Production of valuable hydrocarbons of low boiling point.
- 1,845,058; 2/16/32; Mathias Pier; Catalytic gas reactions.
- 1,845,439; 2/16/32; Mathias Pier, Walter Simon; Liquid and other hydrocarbons and derivatives thereof by the destructive hydrogenation of carbonaceous materials.
- 1,845,555; 2/16/32; Mathias Pier, Walter Simon; Liquid and other hydrocarbons and derivatives thereof by the destructive hydrogenation of carbonaceous materials.
- 1,847,095; 3/1/32; Alwin Mittasch, Conrad Pfaundler, Rudolf Wietzel; prevention of the formation of carbon in operations carried out with hydrocarbons at an elevated temperature.
- 1,849,675; 3/15/32; Oskar Kramer; production of carbon black.
- 1,851,104; 3/29/32; Hans Lecher, Albert Koch; process of polymerizing butadiene hydrocarbons in the emulsified state.
- 1,851,726; 3/29/32; Rudolf Wietzel, Mathias Pier, Wilhelm Pungs; production of liquid hydrocarbons.
- 1,851,762; 3/29/32; Johannes Fahrenhorst, Franz Kraegeloh, Karl Goeggel; catalytic reaction.
- 1,854,146; 4/12/32; Ernst Galle, Gerhardt Hofmann, Hermann Zorn; production of hydrocarbons of low boiling point.
- 1,856,186; 5/3/32; Fritz Hofmann, Manfred Dunkel; preservation of oils.
- 1,856,639; 5/3/32; v. d. Horst, Rudolf Wietzel; production of acetaldehyde.
- 1,857,799; 5/10/32; Fritz Winkler; production of water gas.
- 1,857,814; 5/10/32; Carl Krauch, Mathias Pier; supplying heat in high pressure reactions.
- 1,859,314; 5/24/32; Karl Winkler, Kurt Wissel, Mathias Pier; Destructive hydrogenation of carbonaceous materials.

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- 1,859,686; 5/24/32; Eduard Tschunkur, Walter Bock; New rubber like masses and process of preparing the same.
- 1,860,681; 5/31/32; Martin Luther, Claus Heuck; Polymerization products of diolefines.
- 1,863,212; 6/14/32; Karl Winkler; Manufacture of liquid hydrocarbons.
- 1,863,586; 6/21/32; Ernst Willke; Heat exchanger.
- 1,863,669; 6/21/32; Martin Muller-Cunradi, Mathias Pier; Process of producing motor fuels by destructive hydrogenation of carbonaceous material.
- 1,863,670; 6/21/32; Mathias Pier; Production of viscous Oils and hydrocarbons products of low boiling point.
- 1,864,058; 6/21/32; Hans Franzen, Martin Luther; Recovery of Organic Acids.
- 1,864,078; 6/21/32; Martin Luther, Claus Heuck; Products of Latex Character and a process for producing the same.
- 1,864,496; 6/21/32; Kurt Wissel, Mathias Pier; Production of nonknocking motor fuels.
- 1,864,855; 6/28/32; Mathias Pier, Martin Muller-Cunradi; Process of producing motor fuel by destructive hydrogenation of carbonaceous materials.
- 1,864,856; 6/28/32; Mathias Pier, Ernst Hochschwender, Kurt Wenzel; Separation from solid residues of oils obtained in the destructive hydrogenation of carbonaceous materials.
- 1,865,183; 6/28/32; Wilhelm Gaus; Apparatus for treating solid and liquid materials.
- 1,868,127; 7/19/32; Fritz Winkler, Hans Haeuber; Production of valuable hydrocarbons.
- 1,868,919; 7/26/32; Otto Schmidt, Otto Grosskinsky; Production of carbon black.
- 1,868,920; 7/26/32; Otto Schmidt, Otto Grosskinsky; Production of carbon black.
- 1,868,921; 7/26/32; Otto Schmidt, Otto Grosskinsky; Production of carbon black.
- 1,869,736; 8/2/32; Albert Berenbruch; Apparatus for carrying out exothermic catalytic gas reactions.
- 1,869,825; 8/2/32; Gerhard Ritter, Edwin Ufer; Recovery of pure hydrogen.
- 1,871,082; 8/9/32; Wilhelm Pungs; Bleaching artificial fatty acids.
- 1,872,774; 8/23/32; Martin Luther, Hans Klein; Catalytic oxidation of organic compounds.
- 1,874,322; 8/30/32; Martin Luther, Walter Flemming; oxidation of aliphatic hydrocarbons of high molecular weight.
- 1,874,548; 8/30/32; Erich Konrad, Werner Siefken; Process for the coagulation of latex like emulsions to rubber like masses.
- 1,876,009; 9/6/32; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other carbonaceous materials into valuable products.
- 1,876,270; 9/6/32; Hermann Zorn; Conversion of hydrocarbons of higher boiling point into those of lower boiling point.
- 1,878,509; 9/20/32; Richard Michel; Insulating oil.
- 1,879,543; 9/27/32; Fritz Schwerdtel; Process for the coagulation of latex-like emulsions.
- 1,880,677; 10/4/32; Christoph Beck, Franz Kremp; Recovery of organic acids.
- 1,880,918; 10/4/32; Georg Ebert, Friedrich August Fries, Paul Garbsch; Polymerization of diolefines.
- 1,880,924; 10/4/32; Otto Eisenhut; Production of carbon black, acetylene, and hydrogen.
- 1,881,490; 10/11/32; Paul Gmelin, Adolf Knodel; Process and apparatus for the separation of gas mixtures.
- 1,881,691; 10/11/32; Carl Krauch, Ernst Hochschwender, Mathias Pier; Separation of oils from mixtures thereof with solid substances.
- 1,881,692; 10/11/32; Carl Krauch, Martin Muller-Cunradi; Unsaturated aliphatic hydrocarbon.
- 1,881,853; 10/11/32; Martin Mueller-Cunradi, Kurt Pieroh; Process for the Production of Aldol.
- 1,881,861; 10/11/32; Martin Mueller-Cunradi, Berthold Ottens; Production of highly concentrated paraffin wax.
- 1,881,968; 10/11/32; Mathias Pier, Kurt Wissel; Process for dehydrating moist fuel.
- 1,881,969; 10/11/32; Mathias Pier, Kurt Wissel; Recovery of refined products from distillable carbonaceous materials.
- 1,882,712; 10/18/32; Leonid Andrussov, Felix Duer; Production of catalysts comprising phosphates.
- 1,882,813; 10/18/32; Walter Haag; Catalysts of the production of carbon black.
- 1,882,976; 10/18/32; Otto Schmidt, Georg Niemann, Egon Meyer; Production of conversion products of synthetic rubber.
- 1,882,977; 10/18/32; Otto Schmidt, Georg Niemann; Production of hydrogen.
- 1,882,978; 10/18/32; Otto Schmidt, Otto Grosskinsky; Recovery of unsaturated aliphatic hydrocarbons.
- 1,884,093; 10/25/32; Alwin Mittasch, Walter Frankenburger, Fritz Winkler; Production of liquid hydrocarbons of low boiling point from olefines.
- 1,885,060; 10/25/32; Fritz Hofmann, Michael Otto, Walter Stegemann; Polymerization of olefines.
- 1,885,653; 11/1/32; Ludwig Van Zutphen; Process of polymerizing hydrocarbons of the butadiene series.
- 1,889,251; 11/29/32; Carl Krauch, Karl Hochschwender, Walter Schunk; Process of manufacturing organic compounds.
- 1,889,926; 12/6/32; Martin Luther, Martin Muller-Cunradi; Recovery of oils of high boiling point.
- 1,889,932; 12/6/32; Emmerich v. Pongratz, Hermann Zorn; Recovery of oils from industrial residues.
- 1,889,942; 12/6/32; Hans Baehr; Purification of sulphur bearing gases and recovery of sulphates and sulphur.
- 1,889,952; 12/6/32; Martin Mueller-Cunradi, Fritz Eggert; Polymerization products of butylenes.
- 1,890,434; 12/6/32; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,890,435; 12/6/32; Carl Krauch, Mathias Pier; Production of valuable liquid products from tars, mineral oils, and the like carbonaceous materials.
- 1,890,436; 12/6/32; Mathias Pier, Carl Krauch; conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,890,437; 12/6/32; Mathias Pier; production of valuable hydrocarbons from carbonaceous materials tars, mineral oils, and the like.
- 1,890,438; 12/6/32; Mathias Pier; conversion of carbonaceous material into fuels of relatively low boiling point range.
- 1,890,439; 12/6/32; Mathias Pier; destructive hydrogenation of carbonaceous materials.
- 1,891,203; 12/13/32; Otto Ambros, Hans Reindel, Julius Eisele, Johannes Stoehrel; polymerization of unsaturated organic compounds.
- 1,892,973; 1/3/33; Gustav Wietzel, Alfred Starke; production of unsaturated gaseous hydrocarbons and hydrogen.
- 1,893,804; 1/10/33; Alwin Mittasch, Rudolf Wietzel, Conrad Pfaundler; heat treating hydrocarbons at an elevated temperature.
- 1,894,116; 1/10/33; Mathias Pier; apparatus for carrying out the destructive hydrogenation of carbonaceous material.
- 1,894,126; 1/10/33; Otto Schmidt; production of carbon black.
- 1,894,140; 1/10/33; Gustav Wietzel, Georg Schiller; apparatus for endothermic catalytic reactions.
- 1,894,255; 1/10/33; Fritz Winkler, Hans Haeuber; production of liquid hydrocarbons from olefines.
- 1,894,257; 1/10/33; Mathias Pier, Eugen Anthes; Production of liquid hydrocarbons.
- 1,894,763; 1/17/33; Otto Eisenhut, Heinrich Schilling; Purification of gases containing acetylene.
- 1,894,764; 1/17/33; Otto Grosskinsky, Max Treppenhauer; Production of carbon black.
- 1,895,764; 1/31/33; Alwin Mittasch, Hermann Zorn; Process for the production of catalysts.
- 1,895,769; 1/31/33; Mathias Pier, Carl Winkler, Eugene Anthes; Production of valuable hydrocarbons from carbonaceous materials which are in the liquid state.
- 1,896,491; 2/7/33; Martin Luther, Claus Heuck; Process for emulsifying diolefines and for the production of products similar to Latex.
- 1,896,493; 2/7/33; Helmuth Meis, Wilhelm Klein, Eduard Tschunkur; Artificial rubber.
- 1,897,798; 2/14/33; Friedrich Wilhelm Guthke; Desulphurization of crude aromatic hydrocarbons.
- 1,898,522; 2/21/33; Walter Bock, Eduard Tschunkur; Polymerization product of butadiene-1,3 hydrocarbons and process of making same.
- 1,898,527; 2/21/33; Otto Eisenhut; Production of hydrogen and gas mixtures containing the same.
- 1,898,967; 2/21/33; Christian Schneider, Heinrich Buetefisch; Production of Mixtures of nitrogen and hydrogen from bituminous fuels.
- 1,899,582; 2/28/33; Benjamin Mark, Ernest Roell, Manfred Dunkel; Carrying out Friedel crafts and similar condensation reactions with nonaromatic compounds.
- 1,900,739; 3/7/33; Otto Schmidt, Heinrich Fischer, Otto Grosskinsky, Max Treppenhauer; Production of olefines and diolefine.
- 1,900,751; 3/7/33; Hans Baehr; Purification of gases.
- 1,901,044; 3/14/33; Otto Schmidt, Berthold Schnell, Egon Meyer; Production of artificial masses.
- 1,901,045; 3/14/33; Otto Schmidt; Production of foils.
- 1,901,354; 3/14/33; Kurt Meisenburg; Mixed rubber-like masses and process of preparing same.
- 1,902,351; 3/21/33; Paul Baumann, Albert Fischer, Heinrich Schilling; Treating carbonaceous materials with electric arcs.
- 1,904,426; 4/18/33; Otto Eisenhut; Production of acetylene and hydrogen.
- 1,904,476; 4/18/33; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable products.
- 1,904,477; 4/18/33; Eugen Anthes, Carl Krauch, Mathias Pier; Production of valuable organic products.
- 1,904,521; 4/18/33; Mathias Pier, Karl Winkler; Separation of Oils from Solid Residues.
- 1,904,586; 4/18/33; Karl Winkler, Kurt Wissel; Conversion of Carbonaceous Solids into valuable liquid products.
- 1,905,520; 4/25/33; Christian Steigerwald; Conversion of methane into liquid hydrocarbons.
- 1,906,462; 5/2/33; Otto Grosskinsky; Production of carbon black.
- 1,906,667; 5/2/33; Eduard Tschunkur, Walter Bock; Artificial rubber like vulcanizates.
- 1,907,812; 5/9/33; Werner Honsberg; Electrolytic cell.
- 1,907,855; 5/9/33; Martin Mueller-Cunradi, Hanns Soenksen; Production of 1,3-Butylene-glycol.
- 1,908,286; 5/9/33; Eugen Dorrer; Production of hydrocarbons.

- 1,908,482; 5/9/33; Hans Klein, Arthur Beck; Production of vulcanized rubber.
- 1,909,145; 5/16/33; Albert Berenbruch; Recovery of energy transmitted to liquids.
- 1,909,295; 5/16/33; Martin Luther, Hans Wille; Sulphonation of Oxidation products of hydrocarbons and the like.
- 1,910,050; 5/23/33; Mathias Pier, Eugene Anthes, August Eisenhut; Method of producing valuable liquid fuels.
- 1,910,051; 5/23/33; Mathias Pier, Friedrich Ringer; Method of making motor fuels.
- 1,910,910; 5/23/33; Rudolf Wietzel, Conrad Pfaundler; Manufacture of hydrocarbons of the benzene series.
- 1,911,498; 5/30/33; Karl Goetz; Desulphurization of gases.
- 1,911,505; 5/30/33; Paul Herold, Gustav A. Krajewski; Recovery of molybdenum and similar metals.
- 1,911,586; 5/30/33; Christian Schneider, Franz Sabel; Gas producer.
- 1,911,672; 5/30/33; Walter Bock, Eduard Tschunkur; Artificial rubber.
- 1,911,729; 5/30/33; Eduard Tschunkur, Walter Bock; Tire composition.
- 1,912,123; 5/30/33; Christoph Beck, Heinrich Diekmann, Franz Kremp; Production of fatty acids.
- 1,912,856; 6/6/33; Mathias Pier, Heinz Lemme; Separation of liquid constituents from mixtures of solids and liquids.
- 1,913,940; 6/13/33; Alwin Mittasch, Hellmuth Langheinrich, Mathias Pier, Rudolf Wietzel; Production of hydrocarbons.
- 1,913,941; 6/13/33; Alwin Mittasch, Hellmuth Langheinrich, Mathias Pier, Rudolf Wietzel; Production of hydrocarbons.
- 1,913,968; 6/13/33; Fritz Winkler; Fuel gas.
- 1,914,326; 6/13/33; Reinhold Fick; Production of alkylene cyanhydrins.
- 1,914,727; 6/20/33; Mathias Pier, Friedrich Christmann; Production of lubricating oils.
- 1,915,745; 6/27/33; Kurt Meisenburg, Walter Bock; Rubber-like masses containing olefine naphthalene polymerizates.
- 1,916,824; 7/4/33; Karl Braus; Removal of sulphur compounds from gases.
- 1,916,836; 7/4/33; Hans Haeuber; Production of shaped articles from masses containing silicon.
- 1,917,324; 7/11/33; Mathias Pier, Karl Winkler, Walter Simon; Production of low boiling hydrocarbon products.
- 1,919,730; 7/25/33; Josef Koenig, Fritz Stoewener; Porous metal and metal oxide.
- 1,919,752; 7/25/33; Otto Schmidt, Otto Grosskinsky; Separation of mixtures by distillation.
- 1,919,857; 7/25/33; Mathias Pier, Karl Winkler; Destructive hydrogenation of coals, tars, mineral oils and the like.
- 1,920,344; 8/1/33; Christoph Beck, Heinrich Diekmann; Production of fatty acids.
- 1,920,886; 8/1/33; Mathias Pier, Max Wildhagen, Walter Schunck; Valuable products from carbonaceous substances.
- 1,920,887; 8/1/33; Mathias Pier; Production of valuable liquid products from solid distillable carbonaceous materials by destructive hydrogenation.
- 1,920,888; 8/1/33; Mathias Pier, Wilhelm Rumpf; Destructive hydrogenation of distillable carbonaceous materials.
- 1,921,381; 8/8/33; Hans Beller, Martin Luther; Production of alcohols of high molecular weight.
- 1,921,477; 8/8/33; Mathias Pier; Production of valuable hydrocarbons.
- 1,921,478; 8/8/33; Mathias Pier; Production of valuable liquid hydrocarbons.
- 1,921,856; 8/8/33; Gustav Wietzel, Georg Schiller; Production of gaseous mixtures containing hydrogen and nitrogen from methane.
- 1,921,867; 8/8/33; Georg Ebert, Paul Garbsch, Friedrich August Fries; Production of polymerization products of diolefines.
- 1,922,491; 8/15/33; Ernst Galle, Alwin Mittasch, Georg Stern; Conversion of hydro-
- carbons of high boiling point into those of low boiling point.
- 1,922,499; 8/15/33; Walter Simon, Mathias Pier; Destructive hydrogenation of carbonaceous materials.
- 1,922,542; 8/15/33; Carl Krauch, Mathias Pier, Walter Simon; Destructive hydrogenation of carbonaceous materials.
- 1,922,918; 8/15/33; Fritz Winkler, Paul Feiler, Hans Haeuber; Production of liquid, in particular aromatic, hydrocarbons.
- 1,923,569; 8/22/33; Martin Mueller-Cunradi, Ernst Ober; Production of diolefines.
- 1,923,571; 8/22/33; Ernst Galle, Gerhardt Hofmann, Walter Rosinsky; Conversion of hydrocarbons of high boiling point into those of low boiling point.
- 1,923,576; 8/22/33; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,923,583; 8/22/33; Wilhelm Pungs, Hans Rabe; Production of liquid unsaturated hydrocarbons of high molecular weight.
- 1,923,652; 8/22/33; Karl Winkler, Walter Kroenig; Recovery of molybdenum.
- 1,924,227; 8/29/33; Walter Bock, Eduard Tschunkur; Artificial rubber.
- 1,925,525; 9/5/33; Wilhelm Dietrich, Max Harder; Separation of products containing oxygen from mixtures thereof with hydrocarbons.
- 1,925,551; 9/5/33; Rudolf Wietzel, Bruno Engel; Separation of valuable products from mixtures thereof with solid substances.
- 1,925,566; 9/5/33; Mathias Pier, Karl Winkler; Apparatus for the recovery of volatile organic substances from materials containing the same.
- 1,926,424; 9/12/33; Arthur Beck, Hans Klein; Production of vulcanization products.
- 1,926,575; 9/12/33; Friedrich Zobel, Martin Luther; Production of acetaldehyde.
- 1,927,244; 9/19/33; Mathias Pier, Wilhelm Michael, Karl Winkler; Distillation of Hydrogenated Oil Residues.
- 1,927,840; 9/26/33; Martin Luther; Working up oxidation products prepared from solid hydrocarbons.
- 1,927,841; 9/26/33; Martin Luther, Hans Franzen; Production of organic acids.
- 1,929,373; 10/3/33; Hermann Mark, Heinrich Hopff; Process for the production of products having high stability to attrition from rubber materials.
- 1,929,649; 10/10/33; Mathias Pier, Karl Winkler; low-temperature carbonization of Carbonaceous material.
- 1,930,468; 10/17/33; Martin Mueller-Cunradi, et al.; Purification of crude paraffin wax.
- 1,931,492; 10/24/33; William Hennicke; Production of hydrogen.
- 1,931,501; 10/24/33; Martin Luther, Wilhelm Dietrich; Production of alcohols.
- 1,931,549; 10/24/33; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,931,550; 10/24/33; Carl Krauch, Mathias Pier; Conversion of Solid Fuels and Products derived therefrom or other Materials into Valuable Liquids.
- 1,931,859; 10/24/33; Hans Beller, Martin Luther; Process for the Recovery of Organic Acids from Oxidized Nonaromatic Hydrocarbons.
- 1,932,174; 10/24/33; Mathias Pier, Wilhelm Gaus; Production of Valuable Hydrocarbons.
- 1,932,186; 10/24/33; Mathias Pier, Walter Simon, Friedrich Ringer; Production of Re-refined Hydrocarbon Oils.
- 1,932,365; 10/24/33; Carl Krauch, Mathias Pier; Refining of Crude Benzol.
- 1,932,369; 10/24/33; Friedrich Wilhelm Gutknecht; Removal of Sulphur Compounds from Crude Hydrocarbons.
- 1,932,390; 10/31/33; Waldemar Zieser; Hard rubber like masses.
- 1,932,613; 10/31/33; Christoph Beck, Heinrich Diekmann; Oxidation of organic compounds.
- 1,932,673; 10/31/33; Mathias Pier, Karl Winkler; Production of valuable hydrocarbons.
- 1,933,069; 10/31/33; Mathias Pier, Karl Winkler; Recovery of the products of destructive hydrogenation.
- 1,933,434; 10/31/33; Fritz Hofmann, Carl Wulff; Production of hydrocarbon oils.
- 1,934,001; 11/7/33; Mathias Pier, Kurt Wissel; Production of hydrocarbon products.
- 1,934,007; 11/7/33; Hans Roos, Emil Schwamberger; Removal of phenols from hydrocarbons.
- 1,934,836; 11/14/33; Gustav Wietzel, Wilhelm Haller, William Hennicke; Process for the catalytic conversion of hydrocarbons.
- 1,935,207; 11/14/33; Max Harder, Wilhelm Dietrich; Process for the purification of a crude hydrocarbon.
- 1,935,733; 11/21/33; Eduard Tschunkur, Walter Bock; Process for the manufacture of synthetic rubber.
- 1,936,453; 11/21/33; Hans Klein, Hans Kaehler, Hermann Zorn; Purification of paraffin wax.
- 1,937,554; 12/5/33; Manfred Dunkel, Eugen Dorrr; Production of valuable hydrocarbons.
- 1,937,588; 12/5/33; Mathias Pier, Walter Simon; Destructive hydrogenation of carbonaceous materials.
- 1,937,619; 12/5/33; Fritz Winkler, Hans Haeuber, Paul Feiler; Production of non-knocking motor fuels and lubricating oils.
- 1,938,086; 12/5/33; Mathias Pier; Production of valuable hydrocarbons.
- 1,938,087; 12/5/33; Mathias Pier, Ernst Donath; Separation of hydrogen.
- 1,938,088; 12/5/33; Wilhelm Pungs, Hans Rabe, Hermann Zorn; Production of high quality lubricating oils.
- 1,938,542; 12/5/33; Mathias Pier, Walter Simon; Liquid and other hydrocarbon and derivative thereof by the destructive hydrogenation of carbonaceous materials.
- 1,938,730; 12/12/33; Eduard Tschunkur, Walter Bock; Rubber-like mass containing styrol polymerizates.
- 1,938,731; 12/12/33; Eduard Tschunkur, Walter Bock; Rubber-like mass containing styrene polymerizates.
- 1,938,751; 12/12/33; Kurt Meisenburg, Walter Bock; Rubber-like mass containing olefine naphthalene polymerizates.
- 1,940,400; 12/19/33; Wilhelm Dietrich; Working up of oxidation products of hydrocarbons.
- 1,941,077; 12/26/33; Otto Eisenhut Paul Baumann, Robert Stadler; Production of acetylene from hydrocarbons in electric arcs.
- 1,941,884; 1/2/34; Hans Engel, Josef Jannek; Conversion of hydrocarbons into those of lower boiling point.
- 1,942,131; 1/2/34; Paul Baumann, Heinrich Schilling, Helmut Tanneberger; Separation of gas mixtures.
- 1,943,427; 1/16/34; Hans Franzen, Hans Beller, Martin Luther; Production of organic acids.
- 1,944,153; 1/23/34; Martin Mueller-Cunradi; Production of diolefines.
- 1,944,420; 1/23/34; Johann Giesen, Ernst Peukert; Recovery of molybdenum from substances containing molybdenum or its compounds.
- 1,945,583; 2/6/34; Rudolf Wietzel, Bruno Engel; Separation of Finely Divided Impurities from Liquids.
- 1,945,592; 2/6/34; Hans Bueckert, Robert Stadler, Helmut Tanneberger; Purification of Acetylene.
- 1,945,907; 2/6/34; Gerhard Krone, Paul Dilthey; Process for Purifying Soot.
- 1,945,960; 2/6/34; Fritz Winkler, Hans Haeuber; Production of Hydrocarbons.
- 1,946,108; 2/6/34; Mathias Pier, Karl Winkler; Production of Catalysts.

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- 1,946,109; 2/6/34; Mathias Pier, Karl Winkler; Production of Catalysts.
- 1,949,109; 2/27/34; Mathias Pier, Kurt Wissel, Walter Dinkler; reaction with hydrogen and in apparatus therefor.
- 1,950,811; 3/13/34; Mathias Pier, Karl Winkler, Han Schmitt; process for the recovery of oils and coke from oil-bearing residues.
- 1,951,789; 3/20/34; Martin Mueller-Cunradi, Kurt Pieroh, Hellmut Giehne; production of acetic acid.
- 1,952,459; 3/27/34; Ernst Pokorny; process for the recovery of Molybdenum.
- 1,953,468; 4/3/34; Georg Ebert, Friedrich August Fries, Paul Garbsch; polymerization of diolefins.
- 1,954,096; 4/10/34; Mathias Pier, Kurt Wissel; destructive hydrogenation of carbonaceous materials.
- 1,955,014; 4/17/34; Mathias Pier; Preheating carbonaceous materials.
- 1,955,023; 4/17/34; Emil Schwamberger, Hans Roos; Removal of phenols from hydrocarbons containing the same.
- 1,955,025; 4/17/34; Franz Sabel, Helmut Hanisch; Low temperature carbonization apparatus.
- 1,955,046; 4/17/34; Paul Baumann, Helmut Tanneberger; Production of butadiene.
- 1,955,829; 4/24/34; Mathias Pier, Walter Koenig, Garlan H. B. Davis; Conversion of carbonaceous materials into useful hydrocarbon products.
- 1,957,743; 5/8/34; Gustav Wietzel, Wilhelm Haller, William Hennicke; Production of hydrogen.
- 1,957,744; 5/8/34; Gustav Wietzel, Georg Schiller; Production of gaseous mixtures containing hydrogen and nitrogen from methane.
- 1,957,787; 5/8/34; Carl Krauch, Karl Winkler, Mathias Pier; Production of valuable liquid products from carbonaceous materials.
- 1,958,648; 5/15/34; Christian Steigerwald; Conversion of methane into liquid hydrocarbons.
- 1,959,175; 5/15/34; Mathias Pier, Karl Winkler, Kurt Wissel; Production of valuable organic products.
- 1,959,924; 5/22/34; Martin Mueller-Cunradi, Heinrich Schilling, Otto Eisenhut; Process of destructive hydrogenation.
- 1,960,326; 5/29/34; Albert Auerhahn; Purification of acetylene.
- 1,960,348; 5/29/34; Emmerich v. Pongratz; Filtration of acid sludge.
- 1,960,794; 5/29/34; Mathias Pier; Production of useful hydrocarbons.
- 1,960,972; 5/29/34; Hans Georg Grimm, Josef Jannek; Production of valuable hydrocarbons.
- 1,960,974; 5/29/34; Carl Krauch, Mathias Pier, August Eisenhut; Refining of crude liquid hydrocarbons.
- 1,960,977; 5/29/34; Mathias Pier, Walter Simon; Production of hydroaromatic hydrocarbons.
- 1,961,980; 6/5/34; Martin Mueller-Cunradi, Wolfgang Haag; Production of 1,3-Butylene glycol.
- 1,961,982; 6/5/34; Mathias Pier, Karl Winkler; Recovery of the reaction products of the destructive hydrogenation of carbonaceous materials.
- 1,963,245; 6/19/34; Mathias Pier; Conversion of hydrocarbons of High boiling point into those of lower boiling point.
- 1,963,759; 6/19/34; Mathias Pier, Kurt Wissel; Valuable hydrocarbons by destructive hydrogenation.
- 1,964,891; 7/3/34; Mathias Pier, August Eisenhut, Otto Eisenhut; Production of viscous oils.
- 1,965,390; 7/3/34; Mathias Pier, Friedrich Christmann; Production of valuable lubricating oils.
- 1,965,566; 7/3/34; Christoph Beck, Helmut Weissbach, Heinrich Dickmann; Separation of volatile constituents from crude soaps.
- 1,965,952; 7/10/34; Hermann Zorn, Martin Mueller-Cunradi, Walter Rosinsky; Production of high quality lubricating oils.
- 1,965,956; 7/10/34; Manfred Dunkel, Eugen Dorer, Wilhelm Breuers; Production of Hydrogenated Aromatic hydrocarbons or derivatives thereof.
- 1,965,961; 7/10/34; Martin Luther, Hans Klein; production of unsaturated fatty acids.
- 1,965,962; 7/10/34; Martin Luther, Hans Beller; production of unsaturated hydrocarbons.
- 1,967,665; 7/24/34; Paul Feiler, Hans Haueber; Conversion of hydrocarbons.
- 1,967,691; 7/24/34; Adolf Traut; apparatus for low temperature carbonization.
- 1,969,422; 8/7/34; Mathias Pier; treatment of coals, tars, mineral oils and the like.
- 1,970,248; 8/14/34; Mathias Pier, Ernst Hochschwender; production of valuable hydrocarbons from varieties of coal, tars, mineral oils and the like.
- 1,971,301; 8/21/34; Hans Haueber; production of hydrocarbons of high boiling point.
- 1,972,476; 9/4/34; Ernst Eberhardt; production of acetaldehyde and acetic acid.
- 1,973,000; 9/11/34; Erich Konrad, Eduard Tschunkur; rubber like masses from butadiene hydrocarbons and polymerizable nitriles.
- 1,973,833; 9/18/34; Rudolf Wietzel (dec'd) by Else Wietzel, Admx., Conrad Pfaunder; refining of crude paraffin wax.
- 1,973,834; 9/18/34; Fritz Winkler, Hans Haueber; conversion of hydrocarbons into hydrocarbons of lower molecular weight.
- 1,973,840; 9/18/34; Friedrich Zobel, Hans Reich; purification of acetylene.
- 1,973,851; 9/18/34; Paul Feiler, Gerhard Hirschberg, Hermann Weigmann; carrying out reactions in periodically heated chambers.
- 1,975,475; 10/2/34; Mathias Pier, Walter Simon; desulphurization of hydrocarbon oils by hydrogenation.
- 1,975,476; 10/2/34; Mathias Pier, Ernst Donath; Production of organic compounds by dehydrogenation.
- 1,975,480; 10/2/34; Paul B. Roth, Heinrich Elvert, Franz Karl Steinberger; Process of preparing acetaldehyde.
- 1,977,155; 10/16/34; Robert Stadler, Otto Eisenhut; Carrying out chemical reactions between gas-like substances.
- 1,977,988; 10/23/34; Hans Franzen, Guenther Kunze; Recovery of fatty acids.
- 1,977,992; 10/23/34; Ernst Hochschwender, Max Josenhaus; Recovery of hydrogen from gases containing hydrogen and hydrocarbons.
- 1,979,841; 11/6/34; Mathias Pier, Friedrich Ringer; Nonknocking motor fuel.
- 1,979,946; 11/6/34; Carl Krauch, Martin Mueller-Cunradi; Production of tires.
- 1,979,947; 11/6/34; Carl Krauch, Martin Mueller-Cunradi; Resilient tire.
- 1,981,384; 11/20/34; Adolf Von Friedelshain, Martin Luther; Oxidation of hydrocarbons and waxes.
- 1,983,234; 12/4/34; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,983,241; 12/4/34; Mathias Pier, Ernst Donath; Production of liquid hydrocarbon products.
- 1,984,596; 12/18/34; Mathias Pier, Walter Kroenig; Destructive hydrogenation.
- 1,984,957; 12/18/34; Paul Baumann, Heinrich Schilling, Hanns Buckert, Robert Stadler; Production of acetylene.
- 1,984,971; 12/18/34; Paul Herold, Walter Baumann; Desulphurization of gases.
- 1,985,844; 12/25/34; Herman Suida; Process for the manufacture of aromatic hydrocarbons containing unsaturated side chains.
- 1,986,238; 1/1/35; Fritz Winkler, Hans Haueber; Production of valuable hydrocarbons from gaseous hydrocarbons.
- 1,986,241; 1/1/35; Carl Wulff, Ernst Roell; Production of vinyl-aryl compounds.
- 1,987,092; 1/8/35; Fritz Winkler, Hermann Weigmann, Paul Feiler; Conversion of hydrocarbons.
- 1,988,019; 1/15/35; Mathias Pier; Production of hydrocarbons of high boiling point range.
- 1,988,032; 1/15/35; Paul Baumann, Heinrich Schilling, Wilhelm Sandhaas, Hanns Bueckert; Purification of Acetylene.
- 1,988,543; 1/22/35; Karl Daimler; Process of preparing mixtures containing mineral and bituminous substances.
- 1,988,873; 1/22/35; Eduard Linckh, et al; Thermal treatment of hydrocarbons.
- 1,989,822; 2/5/35; Mathias Pier; Destructive hydrogenation of carbonaceous materials.
- 1,990,213; 2/5/35; Fritz Winkler, Hans Haueber; Removal of substances forming resins from benzenes.
- 1,990,217; 2/5/35; Hans Baehr, Helmut Mengdehl; Separation of hydrogen sulphide from gaseous mixtures containing the same.
- 1,990,229; 2/5/35; Adolf Von Friedelshain, Martin Luther; Oxidation of hydrocarbons.
- 1,990,708; 2/12/35; Mathias Pier, Walter Koenig, et al; Production of valuable hydrocarbons.
- 1,991,367; 2/19/35; Arthur Beck, Martin Mueller-Cunradi; Production of vulcanizable mixtures.
- 1,992,598; 2/26/36; Paul Baumann, Heinrich Schilling, Robert Stadler; Production of acetylene.
- 1,993,226; 3/5/35; Mathias Pier, Heinz Lemme; Conversion of liquid carbonaceous materials into hydrocarbons of low boiling point.
- 1,993,386; 3/5/35; Karl Schoenemann; Production of valuable hydrocarbon liquids.
- 1,994,058; 3/12/35; Rudolf Wietzel, Bruno Engel; Production of valuable products by conversion of carbonaceous materials.
- 1,994,075; 3/12/35; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,995,647; 3/26/35; Mathias Pier, Walter Dinkler; Apparatus for and improvement in carrying out chemical processes at elevated temperatures.
- 1,996,008; 3/26/35; Hans Kaehler, Hans Klein; Process for improving hydrocarbons.
- 1,996,009; 3/26/35; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 1,998,350; 4/16/35; Carl Wulff, Wilhelm Breuers, Friedrich Moll; Process for improving lubricating oils.
- 1,998,595; 4/23/35; Walter Speer, Walter Flemming; Production of liquid hydrocarbons of the benzene series.
- 1,998,626; 4/23/35; Josef Koenig; Production of catalysts containing molybdenum and tungsten.
- 2,000,222; 5/7/35; Wilhelm Dietrich, Martin Luther; Oxidation of hydrocarbon materials.
- 2,000,224; 5/7/35; Otto Eisenhut; Production of gaseous mixtures containing hydrogen.
- 2,002,003; 5/21/35; Otto Eisenhut, Heinrich Schilling, Paul Baumann; Production of acetylene and carbon black.
- 2,002,997; 5/28/35; Paul Herold, Hermann Kaufmann; Destructive hydrogenation of carbonaceous material.
- 2,003,584; 6/4/35; Wilhelm Dietrich, Max Harder; Desulphurization and oxidation of hydrocarbons.
- 2,004,521; 6/11/35; Martin Mueller-Cunradi, Ernst Ober; Catalytic dehydration.
- 2,005,042; 6/18/35; Willi Krey; Process for the manufacture of compounds of the ethylene series substituted by an aromatic residue.
- 2,005,192; 6/18/35; Carl Krauch, Mathias Pier; Conversion of solid fuel and product derived therefrom or other materials into valuable liquids.
- 2,006,996; 7/2/35; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 2,007,754; 7/9/35; Paul Feiler, et al.; Production of hydrocarbons.

- 2,008,490; 7/16/35; Wilhelm Dietrich, Martin Luther; Oxidation of organic compounds.
- 2,008,491; 7/16/35; Georg Ebert, Paul Garbsch, Friedrich August Fries; Polymerization of diolefines.
- 2,008,953; 7/23/35; Fritz Giller, et al.; Gas purifying mass.
- 2,008,978; 7/23/35; Karl Daimler; Bituminous paving composition.
- 2,011,386; 8/13/35; Heinrich Ulrich, et al.; Separation of weak gaseous acids from gases.
- 2,013,996; 9/10/35; Paul Baumann, Robert Stadler; Production of acetylene.
- 2,015,347; 9/24/35; Martin Luther, Karl Goetze; Process for treating liquids with gases or vapors and apparatus therefor.
- 2,017,557; 10/15/35; Karl Winkler, et al.; Recovery of molybdenum.
- 2,018,619; 10/22/35; Fritz Winkler, et al.; Apparatus for pyrogenic conversion of hydrocarbons.
- 2,018,871; 10/29/35; Mathias Pier, et al.; Production of high quality lubricating oils.
- 2,020,703; 11/12/35; Curt Schumann, Hanns Ufer; Improved hydrocarbon products, especially lubricating oils.
- 2,020,713; 11/12/35; Hans Wolf, Hermann Leuchs; Ceramic masses preventing the formation of carbon deposits.
- 2,020,714; 11/12/35; Carl Wulff, et al.; Lubricating hydrocarbon product.
- 2,022,279; 11/26/35; Paul Feiler; Production of olefines and liquid hydrocarbons from methane.
- 2,025,490; 12/24/35; Hermann Zorn, Gerhard Hofmann; Production of lubricating oils.
- 2,028,308; 1/21/36; Wilhelm Wilke, et al.; Fuel for Diesel engines.
- 2,028,348; 1/21/36; Mathias Pier, Walter Simon, Walter Kroenig; Process for hydrogenating distillable carbonaceous materials.
- 2,028,349; 1/21/36; Mathias Pier, Friedrich Christmann; Lubricant and process of making same.
- 2,028,472; 1/21/36; Hans Rabe; Fluorescent substance.
- 2,029,120; 1/28/36; Heinrich Schilling, Robert Stadler; Separation of unsaturated hydrocarbons from gas mixtures containing the same.
- 2,035,133; 3/24/36; Karl Krauch, Mathias Pier; Conversion of carbonaceous substances, tars, mineral oils, and the like into more valuable products.
- 2,038,566; 4/28/36; Rudolf Huettner, Gustav Wietzel; Production of hydrogen and preparation of catalysts therefor.
- 2,038,572; 4/28/36; Hans Klein; Production of emulsifiable bituminous substances.
- 2,038,599; 4/28/36; Mathias Pier, Paul Jacob, Walter Simon; Carrying out catalytic reactions.
- 2,039,259; 4/28/36; Mathias Pier, Paul Jacob, Walter Simon; Carrying out catalytic reactions.
- 2,041,234; 5/19/36; Karl Daimler; Bituminous dispersions for coatings or coverings and a process of preparing them.
- 2,042,285; 5/26/36; Ernst Wilke, Fritz Fried; Production of carbon monoxide and hydrogen from methane.
- 2,045,747; 6/30/36; Hans Baehr; Removal of weak acids and ammonia from gases.
- 2,045,794; 6/30/36; Mathias Pier; Conversion of liquid carbonaceous materials of high boiling point range.
- 2,045,795; 6/30/36; Mathias Pier, Friedrich Ringer, Walter Simon; Production of hydrocarbons of low boiling point.
- 2,048,662; 7/21/36; Martin Luther, Wilhelm Dietrich; Production of alcohols.
- 2,049,019; 7/28/36; Mathias Pier, Friedrich Christmann, Ernst Donath; Process for improving hydrocarbon mixtures.
- 2,053,650; 9/8/36; Hans Baehr, Helmut Mengdehl; Separation of carbon dioxide from gaseous mixtures free from sulphur compounds.
- 2,054,776; 9/15/36; Mathias Pier, Bruno Engel, Walter Kroenig; Conversion of carbonaceous materials.
- 2,055,095; 9/22/36; Hans Beller, Max Schellmann; Recovery of organic acids from oxidation products of hydrocarbons.
- 2,055,135; 9/22/36; Mathias Pier, August Eisenhut; Production of valuable oils from asphaltic and resinous hydrocarbon mixtures.
- 2,055,633; 9/29/36; Mathias Pier; Treatment of carbonaceous materials.
- 2,056,911; 10/6/36; Georg Schiller, Gustav Wietzel; Production of hydrogen from hydrocarbons.
- 2,056,914; 10/6/36; Fritz Winkler, Hans Haeuber; Thermal treatment of hydrocarbons.
- 2,056,984; 10/13/36; Max Schellmann, Hans Franzen; Separation of unsaponifiable matter from saponifiable materials containing the same.
- 2,058,789; 10/27/36; Paul Herold, Hermann Kaufmann; Destructive Hydrogenation of carbonaceous material.
- 2,059,201; 11/3/36; Hans Beller, Max Schellmann; Recovery of organic acids from oxidation products of hydrocarbons.
- 2,059,232; 11/3/36; Max Harder; Recovery of fatty acids from oxidation products.
- 2,059,495; 11/3/36; Karl Smeykal; Catalytic purification of oxygen containing hydrogenation products of oxides of carbon.
- 2,060,230; 11/10/36; Fritz Luttge; Recovery of phenols from aqueous liquors.
- 2,060,356; 11/10/36; Gustav Wietzel, Georg Schiller; Production of unsaturated hydrocarbons.
- 2,060,447; 11/10/36; Karl Schoenemann; Working-up of carbonaceous materials.
- 2,063,596; 12/8/36; Paul Feiler; Thermal treatment of carbon compounds.
- 2,063,623; 12/8/36; Mathias Pier, Ernst Donath; Production of lubricating oil.
- 2,065,474; 12/22/36; Martin Mueller-Cunradi, Michael Otto; Production of polymerization products from isobutylene.
- 2,067,304; 1/12/37; Eduard Tschunkur, Walter Bock; Manufacture of artificial rubberlike masses.
- 2,067,311; 1/12/37; Hans Baehr; Purification of gases from ammonia and hydrogen sulphide.
- 2,068,868; 1/26/37; Mathias Pier, Wilhelm Rumpf, Ernst Donath; Thermal treatment of carbonaceous substances.
- 2,073,054; 3/9/37; Hans Franzen; Process of producing pure soaps from oxidized non-aromatic hydrocarbons.
- 2,074,530; 3/23/37; Paul Baumann, Heinrich Schilling, Robert Stadler; Working up gases containing hydrocarbons in electric arcs.
- 2,074,619; 3/23/37; Paul Roth, Heinrich Elvert, Franz Steinberger; A process of preparing acetaldehyde from acetylene.
- 2,077,586; 4/20/37; Walter Rosinsky, Paul Baumann; Production of acetaldehyde from acetylene.
- 2,079,976; 5/11/37; Frederic Van Taack-Trakranen, Gustav Wietzel; Production of acetaldehyde from acetylene.
- 2,080,363; 5/11/37; Paul Stocklin, Erich Konrad; Unvulcanized and vulcanized compositions.
- 2,081,770; 5/25/37; Walter Rosinsky; Producing acetaldehyde from acetylene.
- 2,083,125; 6/8/37; Rudolf Scheuble; Purification of synthetic methanol.
- 2,083,213; 6/8/37; Karl Braus, Hans Baehr; Recovery of hydrogen sulphide from gases.
- 2,083,795; 6/15/37; Georg Schiller, Gustav Wietzel; Production of hydrogen.
- 2,084,500; 6/22/37; Michael Otto, Martin Mueller-Cunradi; Production of solid greases.
- 2,084,501; 6/22/37; Michael Otto, Martin Mueller-Cunradi; Valuable hydrocarbon products.
- 2,085,129; 6/29/37; Fritz Stoewener; Production of colloidal metal hydroxides.
- 2,086,856; 7/13/37; Wilhelm Deiters, Paul Herold, Paul Koppe, Fritz Luttge; Recovery of phenols from aqueous solutions.
- 2,087,608; 7/20/37; Mathias Pier, Walter Simon, Walter Kroenig; Process for hydrogenating distillable carbonaceous materials.
- 2,087,616; 7/20/37; Martin Mueller-Cunradi, Michael Otto; Operating internal combustion engines.
- 2,090,813; 8/24/37; Carl A. Schumacher; Apparatus for the separation of mixtures of liquids of different specific gravity.
- 2,091,831; 8/31/37; Emmerich v. Pongratz, Adam Immel; Working up of hydrocarbons and similar substances.
- 2,093,096; 9/14/37; Mathias Pier, Friedrich Christmann, Ernst Donath; Production of high molecular hydrogenation products of highly viscous character.
- 2,093,146; 9/14/37; Ernst Eberhardt; Production of acetaldehyde from acetylene.
- 2,094,476; 9/28/37; Georg Stern, Robert Hasenclever; Production of hydrocarbons.
- 2,095,338; 10/12/37; Martin Luther, Karl Goetze; Process for oxidizing organic substances in the liquid phase and apparatus therefor.
- 2,095,473; 10/12/37; Emil Keunecke; Process of oxidizing paraffinic hydrocarbons.
- 2,097,468; 11/2/37; Hans Rabe, Michael Otto; Production of hydrocarbons of high molecular weight.
- 2,097,605; 11/2/37; Julius Schierenbeck; Apparatus for the Fine Dispersion of Gases in Liquids.
- 2,098,400; 11/9/37; Mathias Pier, Walter Simon, Walter Kroenig; Process for Hydrogenating distillable carbonaceous materials.
- 2,098,779; 11/9/37; Paul Hermann Gericke, Paul Herold, Helmut Kratz, Eberhard Vogt; Purification of aqueous liquids from phenols and other accompanying substances.
- 2,099,475; 11/16/37; Johann Giesen, Helmut Hanisch, Martin Dally; Purification of synthetically produced alcohols.
- 2,100,352; 11/30/37; Mathias Pier, Walter Simon, Paul Jacob; Catalytic reaction.
- 2,100,353; 11/30/37; Mathias Pier, Ernst Donath; Production of hydrocarbons of low boiling point.
- 2,100,354; 11/30/37; Mathias Pier, Georg Grassl, Walter Simon; Treatment with hydrogenating gases of distillable carbonaceous materials.
- 2,102,726; 12/21/37; Martin Luther, Wilhelm Dietrich; Production of alcohols.
- 2,102,751; 12/21/37; Arno Scheuermann, Rudolf Brill, Gustav Wietzel; Production of acetaldehyde.
- 2,104,097; 1/4/38; Mathias Pier, Willy Hirschberger, Heinz Lemme; Lubricating oils.
- 2,104,956; 1/11/38; Georg Stern, Werner Hoess; Purification of hydrocarbons.
- 2,106,232; 1/25/38; Hermann Zorn, Walter Rosinsky; Production of high quality lubricating oils.
- 2,106,446; 1/25/38; Hans Baehr, Wilhelm Wenzel; Removal of gaseous weak acids from gases containing the same.
- 2,106,960; 2/1/38; Mathias Pier, August Eisenhut; Production of highly viscous oils.
- 2,110,833; 3/8/38; Hermann Mark, Carl Wulff; Production of styrenes.
- 2,111,126; 3/15/38; Hans Rabe; Substances producing fluorescence.
- 2,111,579; 3/22/38; Fritz Winkler, Eduard Linck; Gasification of fine-grained solid fuels.
- 2,113,162; 4/5/38; Mathias Pier; Splitting of hydrocarbons.
- 2,115,336; 4/26/38; Carl Krauch, Mathias Pier; Conversion of solid fuels and products derived therefrom or other materials into valuable liquids.
- 2,115,553; 4/26/38; Johann Giesen, Helmut Hanisch, Martin Dally; Purifying crude methanol.

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- 2,116,061; 5/3/38; Eugen Dorrer; Purification of mineral oils, tars, their distillation products, and the like.
- 2,116,081; 5/3/38; Mathias Pier, Walter Kroenig; Production of nonknocking motor fuels.
- 2,118,940; 5/31/38; Mathias Pier, Walter Kroenig, Ernst Donath; Destructive hydrogenation of distillable carbonaceous material.
- 2,119,350; 5/31/38; Mathias Pier, Ernst Donath; Cracking of liquid hydrocarbon products.
- 2,119,647; 6/7/38; Mathias Pier, Walter Simon; Production of valuable hydrocarbons.
- 2,119,651; 6/7/38; Julius Schierenbeck; Flanged joint of tubular conduits.
- 2,120,295; 6/14/38; Mathias Pier, Ernst Donath; Destructive hydrogenation of carbonaceous materials.
- 2,120,296; 6/14/38; Mathias Pier, Hanns Schappert, Eugene Anthes; Heating up carbonaceous material.
- 2,121,367; 6/21/38; Georg Schiller; Process of catalytically hydrogenating high-molecular nonaromatic carboxylic acids.
- 2,121,368; 6/21/38; Georg Schiller; Process of catalytically hydrogenating metal salts of high molecular nonaromatic carboxylic acids.
- 2,122,903; 7/5/38; Karl Winkler; Production of valuable hydrocarbons.
- 2,124,235; 7/19/38; Martin Mueller-Cunradi, Robert Werner, Walter Daniel, Michael Otto; Composition of matter.
- 2,125,343; 8/2/38; Ernst Hochschwender, Hans Thomassen; Column containing filler bodies.
- 2,127,382; 8/16/38; Mathias Pier, Paul Jacob; Carrying out catalytic reactions.
- 2,127,383; 8/16/38; Mathias Pier, Paul Jacob; Carrying out catalytic reactions.
- 2,127,577; 8/23/38; Karl Winkler; Production of valuable hydrocarbons.
- 2,128,958; 9/6/38; Martin Mueller-Cunradi, Robert Uloth; Refining mineral lubricating oils.
- 2,130,024; 9/13/38; Mathias Pier, Friedrich Christmann; Production of lubricating oils.
- 2,130,507; 9/20/38; Michael Otto, Martin Mueller-Cunradi; High molecular weight isolefins polymers and process of producing the same.
- 2,132,855; 10/11/38; Carl Krauch, Mathias Pier; Production of valuable liquid products from distillable carbonaceous materials.
- 2,133,496; 10/18/38; Fritz Winkler, Paul Feiler; Gas generating process.
- 2,134,333; 10/25/38; Michael Jahrstorfer, Georg Schwarze; Waxlike substance and process for preparing same.
- 2,137,602; 11/22/38; Hans Baehr, Helmut Mengdehl, Wilhelm Wenzel; Washing out of weak gaseous acids from gases containing the same.
- 2,140,048; 12/13/38; Hans Fikentscher, Claus Heuck; Production of polymerization products.
- 2,140,545; 12/20/38; Mathias Pier, Friedrich Christmann; Production of lubricants.
- 2,141,731; 12/27/38; Ulrich Wolfrom, Franz Koehler; Double cylinder water pressure engine and piston pump actuated thereby.
- 2,143,370; 1/10/39; Wilhelm Fitzky; Process of preparing 1,3-butylene-glycol.
- 2,143,393; 1/10/39; Heinrich Ulrich, Wilhelm Wenzel, Hans Baehr; Process of removing weak gaseous acids from gases containing the same.
- 2,144,409; 1/17/39; Mathias Pier, August Eisenhut; Separation of solid constituents from oils containing the same.
- 2,145,059; 1/24/39; Robert Stadler, Karl Ackermann, Erwin Lehrer; Production of butadiene.
- 2,146,018; 2/7/39; Emil Keunecke, Robert Werner; Oxidation of hydrocarbons.
- 2,147,315; 2/14/39; Mathias Pier, Friedrich Christmann; Lubricant composition and method of preparing the same.
- 2,147,838; 2/21/39; Hans Haeuber, Fritz Winkler; Thermal treatment of hydrocarbons.
- 2,149,265; 3/7/39; Hans Beller, John J. Owen; Purified alcohol sulphates and process of making the same.
- 2,149,900; 3/7/39; Mathias Pier, Walter Simon, Ernst Donath; Production of valuable liquid hydrocarbons.
- 2,152,454; 3/28/39; Hans Baehr; Wet purification of gases, especially coal distillation gases.
- 2,153,578; 4/11/39; Friedrich Lieseberg; Production of acetaldehyde from gases containing acetylene.
- 2,153,644; 4/11/39; Julius Schierenbeck; Method of cooling gases.
- 2,153,985; 4/11/39; Friedrich Lieseberg, Gustav Wietzel; Production of acetaldehyde from gases containing acetylene.
- 2,154,527; 4/18/39; Mathias Pier, Walter Simon, Paul Jacob; Carrying out catalytic reactions.
- 2,154,676; 4/18/39; Hans Haeuber, Josef Hirschbeck; Production of ethylene from saturated hydrocarbons.
- 2,156,070; 4/25/39; Georg Stern, Wilhelm Friedrichsen; Separation of tertiary olefins from gas mixtures.
- 2,157,318; 5/9/39; Hans Baehr, Karl Braus; Process of cooling gases.
- 2,157,332; 5/9/39; Paul Hermann Gerlicke, Fritz Berndt, Hans v. Baumbach Heinrich; Decomposition of substances containing tungsten sulphide.
- 2,158,850; 5/16/39; Christoph Beck, Franz Kremp; Manufacture of oxidation products of paraffin hydrocarbons.
- 2,159,077; 5/23/39; Franz Duftschmid, Fritz Winkler, Eduard Linckh; Production of valuable hydrocarbons and their derivatives containing oxygen.
- 2,159,140; 5/23/39; Johannes Eckell, Gerhard-Ritter; Production of hydrocarbons from carbon monoxide and hydrogen.
- 2,159,148; 5/23/39; Hans Haeuber, Josef Hirschbeck; Production of valuable liquid hydrocarbons.
- 2,159,175; 5/23/39; Martin Mueller-Cunradi, Robert Uloth; Production of motor fuels.
- 2,159,511; 5/23/39; Mathias Pier, Paul Jacob, Walter Simon; Carrying out catalytic reactions.
- 2,160,452; 5/30/39; Paul Baumann, Karl Krapp, Robert Stadler, Heinrich Schilling; Apparatus for the operation of direct current electric arcs.
- 2,161,663; 6/6/39; Hans Baehr, Helmut Mengdehl, Wilhelm Wenzel; Removal of hydrogen sulphide and hydrocyanic acid and of readily volatile liquids from gases.
- 2,163,922; 6/27/39; Fritz Stoewener; Production of metal hydroxides colloidally soluble in water.
- 2,164,762; 7/4/39; Walter Baumann, Otto Hemmann; Apparatus for the production of gaseous unsaturated hydrocarbons.
- 2,165,372; 7/11/39; Wolfgang Haag, Hermann Zorn, Gerhardt Hofmann; Production of a high quality lubricating oil.
- 2,165,373; 7/11/39; Gerhardt Hofmann, Wolfgang Haag, Hermann Zorn; Production of lubricating oils.
- 2,165,940; 7/11/39; Mathias Pier, Ernst Donath; Process for improving fuel oil.
- 2,167,004; 7/25/39; Mathias Pier, Wilhelm Michael, Wolfgang Jaeckh; Production of hydrocarbons.
- 2,168,150; 8/1/39; Hans Baehr, Karl Braus; Degasification of alkaline liquids laden with hydrogen sulphide.
- 2,168,933; 8/8/39; Fritz Giller, Fritz Winkler; Purification of gases.
- 2,170,976; 8/29/39; Mathias Pier, Rudolf Becker, Walter Simon, Fritz Stowener; Production of hydrocarbon products by thermal treatment of materials containing carbon.
- 2,172,408; 9/12/39; Michael Otto, H. G. Schneider; Process for producing polymers of isobutylene.
- 2,173,482; 9/19/39; Wilhelm Muench, Emil Keunecke; Process for the polymerization of unsaturated hydrocarbons.
- 2,174,288; 9/26/39; Hans Klein, Wilhelm Hofeditz, Ferdinand Haubach; Production of olefins from gaseous or vaporous saturated hydrocarbons.
- 2,174,756; 10/3/39; Kurt Pieroh; Production of unsaturated aliphatic or cycloaliphatic carboxylic acid nitriles.
- 2,175,082; 10/3/39; Harro Hagen, Ingofroh Dennstedt, Wilhelm Becker; Stabilized synthetic rubberlike materials.
- 2,176,441; 10/17/39; Heinrich Ulrich, Hans Baehr, Reinhold Fick, Wilhelm Wenzel; Removal of gaseous weak acid from gases containing the same.
- 2,177,376; 10/24/39; Mathias Pier, Walter Simon, August Eisenhut; Production of valuable hydrocarbon products.
- 2,179,829; 11/14/39; Mathias Pier; Production of liquid hydrocarbons.
- 2,180,081; 11/14/39; Martin Mueller-Cunradi, Michael Otto, Walter Daniel, Robert Werner; Composition of matter.
- 2,180,082; 11/14/39; Martin Mueller-Cunradi, Walter Daniel; Polymerization products from butadiene or its substitution products and solid polymerized isobutylene.
- 2,180,083; 11/14/39; Martin Mueller-Cunradi, Walter Daniel; Rubberlike polymerization products from vinyl carbazole and solid polymerized isobutylene.
- 2,183,145; 12/12/39; Wilhelm Michael, Wolfgang Jaeckh; Process for producing hydrocarbons.
- 2,183,146; 12/12/39; Wilhelm Michael; Production of valuable hydrocarbons and their derivatives containing oxygen.
- 2,184,164; 12/19/39; Martin Mueller-Cunradi, Heinz Krekeler; Production of butadiene from 1,3 butylene glycol.
- 2,184,697; 12/26/39; Heinrich Havemann, Karl Smeikal; Purification of tricresyl phosphate used for the extraction of phenols.
- 2,185,405; 1/2/40; Walter Flemming, Wilhelm Baumeister; Conversion of olefins into valuable higher molecular products.
- 2,187,872; 1/23/40; Fritz Winkler, Eduard Linckh; Gas producer for gasifying granular fuels.
- 2,189,062; 2/6/40; Paul Feiler; Process for the separation of propane and propylene from gas mixtures.
- 2,189,924; 2/13/40; Mathias Pier, August Eisenhut, Friedrich Christmann, Willy Hirschberger; Products of hydrocarbons.
- 2,191,156; 2/20/40; Mathias Pier, Walter Simon, Walter Kroenig; Reaction on carbonaceous materials with hydrogenating gases.
- 2,191,157; 2/20/40; Mathias Pier, Walter Simon, Walter Berger; Production of lower boiling hydrocarbons from heavy hydrocarbons.
- 2,191,295; 2/20/40; Hans Dohse, Fritz Spoun; Bituminous materials.
- 2,191,794; 2/27/40; Hans Kading; Recovery of molybdenum.
- 2,193,321; 3/12/40; Wolfgang Leithe; Process for the recovery of high molecular weight carboxylic acids or their salts.
- 2,194,186; 3/19/40; Mathias Pier, Walter Simon, Paul Jacob; Catalytic treatment of combustible carbonaceous material.
- 2,194,416; 3/19/40; Walter Bock; Polymerization product.
- 2,195,747; 4/2/40; Emil Keunecke, Wilhelm Muench; Production of liquid polymerization products from olefins.
- 2,196,016; 4/2/40; Werner Huehn, Walfried Haufe; Water-soluble basic aluminum compounds.
- 2,197,768; 4/23/40; Mathias Pier, Friedrich Christmann; Polymerized hydrocarbon composition.
- 2,197,769; 4/23/40; Mathias Pier, Friedrich Christmann; Lubricant and process of making the same.
- 2,203,470; 6/4/40; Mathias Pier, Friedrich Christmann; Cracking hydrocarbon mixtures.
- 2,203,842; 6/11/40; Mathias Pier; Production of low boiling motor fuels.
- 2,204,619; 6/18/40; Eugen Anthes, Mathias Pier; Production of shaped catalysts.

- 2,206,729; 7/2/40; Mathias Pier, Walter Kroenig; Low temperature hydrogenation process.
- 2,207,070; 7/9/40; Walter Reppe, Alexander Rothhaas, Otto Schmidt, Rolf Luehdemann; Process of converting compounds of the acetylene series into compounds of the ethylene series.
- 2,207,071; 7/9/40; Walter Reppe, Alexander Rothhaas; Process of converting compounds of the acetylene series into compounds of the ethylene series.
- 2,207,581; 7/9/40; Franz Duftschmid, Eduard Linckh, Fritz Winkler; Preparation of products containing valuable hydrocarbons or their derivatives.
- 2,209,746; 7/30/40; Reinhard Heidebroek, Georg Ebert, Philipp Orth; Process of polymerizing butadienes.
- 2,210,148; 8/6/40; Heinz Indest; Catalytic polymerization of olefins.
- 2,211,022; 8/13/40; Wilhelm Michael, Wolfgang Jaeckh; Hydrogenation of Carbon Monoxide.
- 2,211,032; 8/13/40; Rudolf Seidler, Wilhelm Pannwitz; Polymerization of Butadienes.
- 2,211,429; 8/13/40; Martin Mueller-Cunradi, Walter Daniel; Shaped elastic masses.
- 2,213,267; 9/3/40; Paul Baumann; Heinrich Schilling; Recovery of acetylene-containing gases free from carbon black and hydrocyanic acid.
- 2,215,190; 9/17/40; Mathias Pier, Ernst Donath; Process for the production of valuable hydrocarbon products by the extraction of solid carbonaceous materials.
- 2,215,854; 9/24/40; Heinrich Meyer-Delius, Ludwig Heer, Paul Baumann; Ignition of direct current high voltage electric arcs.
- 2,215,867; 9/24/40; Paul Baumann, Ludwig Heer, Karl Krapp, Wilhelm Nowag; Initiation of electric arcs fed by controlled rectifiers for carrying out chemical reactions.
- 2,215,869; 9/24/40; Heinrich Buettelisch, Karl Winkler, Hermann Kaufmann, Rudolf Bemann; Production of valuable liquid products from pressure extracts of solid carbonaceous material.
- 2,215,875; 9/24/40; Ludwig Heer, Paul Baumann; Apparatus for operating direct current electric arcs.
- 2,215,876; 9/24/40; Paul Herold, Walter Kroenig, Ernest Donath, Hermann Kaufmann; Hydrogenation of liquid Olefin polymers.
- 2,216,222; 10/1/40; Hans Beller, John J. Owen; Process of Oxidizing Paraffinic Hydrocarbons.
- 2,216,238; 10/1/40; Max Harder; Recovery of fatty acids.
- 2,216,257; 10/1/40; Eberhard Vogt, Karl Smeykal; Process of breaking mineral oil emulsions.
- 2,216,958; 10/8/40; Wilhelm Pannwitz, Bernhard Ritzenthaler; Manufacture of artificial rubber by the polymerization of butadienes.
- 2,220,261; 11/5/40; Wilhelm Michael, Wolfgang Jaeckh; Conversion of carbon monoxide with hydrogen.
- 2,221,952; 11/19/40; Mathias Pier, Wilhelm Urban, Ernst Donath; Production of valuable carbonaceous substances.
- 2,222,967; 11/26/40; Heinz Wollthan, Wilhelm Becker; Preparation of synthetic rubberlike materials.
- 2,223,184; 11/26/40; Mathias Pier, Walter Kroenig, Wolfgang Jaeckh; Splitting up of extracts obtained from solid carbonaceous materials.
- 2,224,003; 12/3/40; Mathias Pier, Walter Simon; Cracking or pressure hydrogenation of hydrocarbons.
- 2,225,045; 12/17/40; Richard Gerlach; Process for the simultaneous drying of gases and liquids.
- 2,227,659; 1/7/41; Martin Luther, Wilhelm Dietrich; Sulphonated high molecular alcohol.
- 2,227,671; 1/7/41; Mathias Pier, Walter Simon, Ernest Donath; Process for the production of valuable hydrocarbon products by treatment of carbonaceous material with hydrogenating gases.
- 2,227,672; 1/7/41; Mathias Pier, Walter Simon, Paul Jacob, Rudolf Becker; Thermal treatment of carbonaceous materials with suitable catalysts.
- 2,227,953; 1/7/41; Hans Baehr, Wilhelm Deiters; Separation of hydrogen chloride from mixtures containing the same.
- 2,228,118; 1/7/41; Hermann Kaufmann, Walter Simon; Process for the production of nonknocking motor fuels.
- 2,228,925; 1/14/41; Martin Luther, Recovery of fatty acids and alkali salts from soaps.
- 2,230,582; 2/4/41; Hans Beller; Method for the preparation of high grade fatty acids.
- 2,230,894; 2/4/41; Walter Gumlich; Synthetic rubberlike material.
- 2,232,331; 2/18/41; Wolfgang Leithe, Martin Luther; Process of recovering high-molecular aliphatic carboxylic acids from their salts.
- 2,234,076; 3/4/41; Walter Gumlich, Ingofroh Dennstedt; Emulsion Polymerization of Butadienes.
- 2,234,568; 3/11/41; Eduard Linckh; Production of hydrocarbons.
- 2,238,240; 3/15/41; Gustav Wirth; Process and apparatus for producing hydrocarbons.
- 2,238,851; 4/15/41; Mathias Pier, Wilhelm v. Fuener, Walter Simon; Thermal treatment of carbonaceous materials.
- 2,242,321; 5/20/41; Mathias Pier, Gerhard Free; Production of nonknocking motor fuels.
- 2,242,463; 5/20/41; Johann Giesen, Helmut Hanisch, Paul Herrmann Gericke; Purification of synthetic methanol.
- 2,243,191; 5/27/41; Adolf Cantzler, Hans Krekeler; Production of olefins and diolefins.
- 2,245,157; 6/10/41; Mathias Pier, Gerhard Free; Conversion of combustible carbonaceous materials.
- 2,247,465; 7/1/41; Hans Baehr; Dehydrogenation of hydrocarbons.
- 2,247,741; 7/1/41; Hans Beller, Egi V. Fasce; Washing, wetting, and emulsifying agent.
- 2,248,099; 7/8/41; Eduard Linckh, Fritz Winkler; Production of hydrocarbons from mixtures of carbon monoxide and hydrogen.
- 2,248,107; 7/8/41; Kurt Melsenburg, Ewald Zaucker, Ingofroh Dennstedt; Polymerization of butadienes.
- 2,248,749; 7/8/41; Rudolf Engelhardt, Claus Heuck; Composition of matter.
- 2,250,949; 7/29/41; Richard Gerlach; Process for the separation of hydrocarbons from gases containing them.
- 2,251,554; 8/5/41; Franz Sabel, Wilhelm Wenzel, Fritz Kellig, Hans Laudenklos; Conversion of carbon monoxide with hydrogen into hydrocarbons.
- 2,253,093; 8/19/41; Ludwig Raichle, Karl Riedlinger; High-pressure vessel.
- 2,254,745; 9/2/41; Joseph Jannek; Recovery of phenols.
- 2,254,748; 9/2/41; Wilhelm Michael, Wolfgang Jaeckh; Production of hydrocarbons from carbon monoxide and hydrogen.
- 2,254,806; 9/2/41; Wilhelm Michael; Process of producing hydrocarbons from carbon monoxide and hydrogen.
- 2,256,174; 9/16/41; Heinrich Schilling, Ludwig Heer; Process of producing acetylene from hydrocarbons.
- 2,257,173; 9/30/41; Franz Koehler, Max Joenshans; Apparatus for the reduction of pressure from mixtures of liquids with gases.
- 2,257,213; 9/30/41; Ulrich Wolfrom; Closure for high pressure vessels.
- 2,258,806; 10/14/41; Mathias Pier, Friedrich Christmann; Production of lubricants.
- 2,248,099; 7/8/41; Eduard Linckh, Fritz Winkler; Production of hydrocarbons from mixtures of carbon monoxide and hydrogen.
- 2,259,195; 10/14/41; Hans Baehr, Wilhelm Dieters; Production of dehydrogenation products from aliphatic hydrocarbons and halogenated hydrocarbons.
- 2,260,475; 10/28/41; Hans Murke; Preparation of synthetic rubberlike materials.
- 2,265,641; 12/9/41; Otto Grosskinsky, Niklaus Roh, Gunther Hoffmann; Production of butadiene by the dehydrogenation of butylene.
- 2,271,093; 1/27/42; Mathias Pier; Friedrich Christmann; High molecular weight substance.
- 2,271,942; 2/3/42; Emil Keunecke, Herbert Grasshof; Process for the polymerization of gaseous olefins.
- 2,274,358; 2/24/42; Adolf Cantzler, Hans Krekeler; Production of butadiene.
- 2,274,584; 2/24/42; Hans Beller, John J. Owen; Soap composition.
- 2,274,639; 3/3/42; Arno Scheuermann, Klaus Meisenheimer, Arnold Kotzschmar; Process for the production of hydrocarbons.
- 2,274,750; 3/3/42; Hans Soenksen, Herbert Grasshof; Recovery of higher oxygen-containing organic compounds from crude oils obtained by the catalytic hydrogenation of carbon oxides.
- 2,280,258; 4/21/42; Mathias Pier; Manufacture of liquid hydrocarbons.
- 2,282,456; 5/12/42; Friedrich Christmann; H. Lemme, H. Bueren; Production of resinous condensation products.
- 2,282,499; 5/12/42; Karl Smeykal, Kurt Reisinger; Depolymerization of high boiling unsaturated hydrocarbons.
- 2,287,891; 6/30/42; Eduard Linckh; Production of hydrocarbons and their derivatives from mixtures of hydrogen and oxides of carbon.
- 2,287,901; 6/30/42; Mathias Pier, F. Christmann; Production of improved oils for lubricating purposes.
- 2,289,778; 7/14/42; Paul Herold; Polymerization of low molecular olefins.
- 2,292,570; 8/11/42; Richard Klemm, E. Linckh; Process for the production of catalysts.
- 2,296,395; 9/22/42; Wilhelm Michael, A. Buetner; Process for cracking carbonaceous materials.
- 2,296,405; 9/22/42; Arno Scheuermann; Production of hydrocarbons.
- 2,300,123; 10/27/42; Emil Keunecke; Process for the catalytic polymerization of olefins.
- 2,307,058; 1/5/43; August Moeller; Breaking agent for emulsions.
- 2,307,675; 1/5/43; Ernst Hantge; Process for the production of ozokeritelike substances.
- 2,310,999; 2/16/43; Julius Schierenbeck; Means for indicating liquid levels.
- 2,315,495; 4/6/43; Hermann Beeg, K. Weichert; Process of purifying phosphoric acid esters.
- 2,317,726; 4/27/43; Karl Boedeker, Karl Winacker; Breaking agent for emulsions from crude petroleum and salt water in a breakage of said emulsions.
- 2,318,625; 5/11/43; Mathias Pier, F. Christmann; Production of lubricating oils.
- 2,318,626; 5/11/43; Mathias Pier, E. Donath; Production of a product rich in unsaturated hydrocarbons.

PART II

Patents which are identified as follows:

Patent No., Date, Inventor and Title

2,208,873; 6/11/40; Martin Mueller-Cunradi, M. Otto; Polymers of high molecular weight and process of producing same.

2,276,023; 3/10/42; Martin Mueller-Cunradi, A. Cantzler, H. Krekeler; Production of 1,3-butadiene.

2,276,883; 3/17/42; Ervold Schoen, A. Schiwy, E. Moehner; Treatment of liquid distillable carbonaceous materials with hydrogen.

2,279,052; 4/7/42; Wilhelm Michael, E. Plauth; Production of hydrocarbons.

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2,281,613; 5/5/42; Heinz Wollthan, W. Becker; polymerizing butadiene hydrocarbons.

2,287,092; 6/23/42; Franz Duftschmid, E. Linckh, F. Winkler; Synthesis of hydrocarbons.

2,288,865; 7/7/42; Hans Baehr, W. Deiters; Utilization of gaseous mixtures containing hydrogen halides.

2,296,399; 9/22/42; Michael Otto, H. G. Schneider; Process for producing polymers.

2,296,427; 9/22/42; Walter Daniel, M. Otto; Production of highly polymerized organic substances.

2,300,056; 10/27/42; Helmut Meis, R. Ludwig; Emulsion polymerization of butadienes. 2,301,240; 11/10/43; Paul Baumann, H. Schilling, F. Zobel; purification of acetylene, etc.

2,305,007; 12/15/42; Heinrich Hopff, C. W. Rautenstrauch; production of polymerization products.

2,305,025; 12/15/42; Cornelius Mulhausen, W. Becker; synthetic rubber like material.

2,307,037; 1/5/43; Walter Gumlick, E. Konrad; synthetic rubber like materials.

2,311,567; 2/16/43; Michael Otto, H. Gutebock, A. Hellemanns; Process of carrying out polymerizations.

2,315,499; 2/6/43; Adolf Cantzler, H. Krekeler; production of paraffin-olefin and mixtures.

2,316,706; 4/13/43; Martin Mueller-Cunradi, W. Daniel; plastic compositions containing polyisobutylene.

2,317,385; 1/28/41; Albert Koch, E. Gartner; synthetic rubber like material.

2,318,602; 5/11/43; Franz Duftschmid, E. Linckh, F. Winkler; synthesis of hydrocarbons.

2,319,836; 5/25/43; Alfred Woerner; process of catalytically cracking hydrocarbon oils.

2,323,313; 7/6/43; Ingofroh Dennstedt; synthetic rubberlike latices.

2,325,072; 7/27/43; Mathias Pier, E. Donath; process for the catalytic destructive hydrogenation of heavy oils or residues containing asphalt.

2,345,877; 4/4/44; Walter Kroenig; manufacture of liquid hydrocarbons.

PART III

Patents which are identified as follows:

Patent Number, Date, Inventor and Title

2,223,344; 7/6/43; August Moeller, T. Tochtermann, O. Trosken; Process of breaking petroleum emulsions and breaking agents.

2,324,518; 7/20/43; R. Seidler, Hans Klein, F. Stoewener; Process of carrying out reactions with carbonaceous materials.

2,326,166; 8/10/43; Mathias Pier, G. Free; Process for the production of a non-knocking motor fuel.

2,326,176; 8/10/43; Julius Schierenbeck; High-pressure vessels.

2,326,799; 8/17/43; Mathias Pier, G. Free; Conversion of combustible carbonaceous materials.

2,326,800; 8/17/43; Mathias Pier, W. v. Fuener, G. Free; Process of carrying out reactions with carbonaceous substances.

2,329,714; 9/21/43; Herbert Grasshof; Production of lubricating oils.

2,331,353; 10/12/43; Fritz Stoewener, E. Keunecke, F. Becker; Catalytic reactions with carbonaceous materials.

2,331,930; 10/19/43; Mathias Pier, K. Peters, G. Free; Splitting of hydrocarbons.

2,334,871; 11/23/43; Gerhard Free, W. v. Fuener; Process for the production of hydrocarbons from carbonaceous materials, especially by cracking hydrocarbon oils.

2,335,488; 11/30/43; Richard Conrad; Process for carrying out catalytic reactions in the gas phase.

2,335,511; 11/30/43; Hinrich Haverman, K. Weichert; Process for the purification of trialkyl and triaryl phosphates.

2,338,475; 1/4/44; Gustav Wirth W. Wenzel, F. Sabel, H. Laudenklos; Production of hydrocarbons.

2,339,106; 1/11/44; Mathias Pier, E. Donath; Production of motor fuels.

2,339,107; 1/11/44; Mathias Pier, E. Donath; Production of motor fuels.

2,339,108; 1/11/44; Mathias Pier, W. Kroenig, V. Rank; Manufacture of hydrocarbon oils.

2,343,450; 3/7/44; Gerhard Free, W. v. Fuener; Manufacturer of non-knocking motor fuels from liquid hydrocarbons by catalytic cracking.

EXHIBIT B

PART I

Patent applications which are identified as follows:

Application Number, Date, Inventor and Title

222,144; 7/30/38; Wilhelm Michael, O. Goehre, G. Free, W. v. Fuener, W. Schneider; Process for the thermal treatment of carbonaceous materials.

261,349; 3/11/39; Paul Herold, K. Kraemer; Isomerization of low molecular weight hydrocarbons.

270,650; 4/28/39; Robert Uloth, M. Muller-Cunradi; Agents suitable for improving lubricants.

280,966; 6/24/39; Achilles Krajewski, O. Wiedemann, K. Reisinger; Polymerization of gaseous olefines.

288,546; 8/5/39; Hermann Kaufmann, R. Keinke; Process of carrying out catalytic gas reactions and apparatus therefor.

289,044; 8/8/39; Gerhard Free, W. v. Fuener, O. Gohre; Process for the catalytic cracking of hydrocarbon oils.

289,088; 8/8/39; Gerhard Free, W. v. Fuener; Process for the catalytic cracking of hydrocarbon oils.

319,838; 2/20/40; Claus Meisenheimer, A. Scheuermann; Production of hydrocarbons.

322,042; 3/2/40; Hermann Beeg, R. Schmidt; Process of purifying phosphoric acid esters.

326,156; 3/27/40; Mathias Pier, F. Christmann; Lubricants and process of making the same.

327,117; 4/1/40; Julius Schierenbeck; Closures for high-pressure vessels.

330,730; 4/20/40; Gustav Wirth, F. Sabel, H. Laudenklos; Production of hydrocarbons.

351,858; 8/9/40; Wilhelm Michael, A. Buettner; Process for the conversion of carbon-monoxide with hydrogen into hydrocarbons.

353,531; 8/21/40; Mathias Pier; Process for the production of non-knocking motor fuels.

353,655; 8/22/40; Gustav Wirth, H. Laudenklos; Process for the production of hydrocarbons.

365,648; 11/14/40; Paul Herold, Hermann Kaufmann, Alfred Woerner; Manufacture of hydrocarbons.

366,914; 11/23/40; Mathias Pier, G. Free, W. v. Fuener; Production of hydrocarbons.

367,670; 11/28/40; Kurt Peters; Process for the cracking or destructive hydrogenation of hydrocarbons.

370,140; 12/14/40; Mathias Pier, E. Donath; Process for the manufacture of aromatic hydrocarbons from naphtenic hydrocarbons.

PART II

Patent application which is identified as follows:

Application Number, Date, Inventor and Title

255,873; 2/11/39; Hans Baehr, W. Deiters; Process for dehydrogenating aliphatic hydrocarbon.

EXHIBIT C

PART I

Patent applications which are identified as follows:

Application Number, Date, Inventor and Title

24,818; 6/4/35; Michael Otto, Helmuth G. Schneider; Production of low molecular weight olefine polymers.

72,672; 4/3/36; Eduard Linckh, Fritz Winkler; Conversion of oxides of carbon with hydrogen.

137,027; 4/15/37; Hans Baehr; Production of combustible gas rich in carbon dioxide.

167,980; 10/8/37; Mathias Pier, Hermann Meier, August Eisenhut; Production of valuable lubricating oils.

175,495; 11/19/37; Mathias Pier, Friedrich Christmann; Production of lubricants.

177,744; 12/2/37; Mathias Pier, Friedrich Christmann; Lubricants and process of making same.

198,681; 3/29/38; Mathias Pier, Friedrich Christmann; Production of lubricants.

198,694; 3/29/38; Hans Haeuber; Production of liquid hydrocarbons.

226,255; 8/23/38; Otto Wiedemann, Willy Zerrwreck; Production of Isopropyl Ether.

228,800; 9/7/38; Eberhard Vogt, Helmut Kratz, Hinrich Havemann; Purification of waste aqueous liquids containing phenol.

242,914; 11/29/38; Friedrich Christmann, Hans Bueren; Production of resinous or rubber-like substances.

251,939; 1/20/39; Hans Baehr; Recovery of hydrogen sulphide from gases containing the same.

252,001; 1/20/39; Hans Baehr; Removal of Gaseous weak acids from gases containing the same.

264,879 1/2; 3/30/39; Julius Schierenbeck, Hans Gerwig; Apparatus for indicating liquid levels.

264,972; 3/30/39; Mathias Pier, Kurt Peters; Process for cracking hydrocarbons.

282,693; 7/3/39; Gerhard Free; Production of non-knocking fuels by cracking hydrocarbon oils.

286,406; 7/25/39; Albert Auerhahn, R. Stadler; Production of addition compounds.

287,894; 8/2/39; Mathias Pier, Kurt Peters; Process of cracking or dehydrogenating hydrocarbons.

292,399; 8/29/39; Wilhelm Mayer; Cut-off valve for high pressure.

321,211; 2/28/40; Fritz Stoewener, F. Becke; Catalytic reactions with carbonaceous materials.

322,013; 3/2/40; Walter Kroenig; Manufacture of hydrocarbon oils.

330,326; 4/18/40; Paul Feiler; Process for the separation of hydrogen sulphide or sulphur dioxide from gases.

330,460; 4/19/40; Julius Schierenbeck; Method and apparatus for the manufacture of high-pressure vessels.

351,436; 8/4/40; Fritz Stoewener; Manufacture of fine-pored silica gel resistant to water.

351,782; 8/7/40; Wilhelm Michael, Adam Buettner; Production of hydrocarbons.

359,558; 10/3/40; Wilhelm Schneider; Process for the production of hydrocarbon oils from carbonaceous substances having a higher molecular weight.

611,994; 5/18/32; Mathias Pier, August Eisenhut; Treatment of impure oiliferous materials.

PART II

Patent applications which are identified as follows:

Application Number, Date, Inventor and Title

1,023; 1/9/35; Mathias Pier, W. Kroenig, W. Simon; Process for the production of valuable liquid hydrocarbons.

39,624; 9/7/35; Mathias Pier, W. Simon; Production of valuable hydrocarbons.

41,254; 9/19/35; Mathias Pier, W. Urban, E. Donath; Production of valuable carbonaceous substances.

109,312; 11/5/36; Christoph Beck, Helmut Weissbach; Process of recovering high-molecular fatty acids substances, etc.

111,857; 11/20/36; Mathias Pier, K. Goetze; Carrying out reactions in which gases or vapors are led in a cycle.

140,604; 5/4/37; Martin Luther, Emil Keunecke; Purification of oxidation products from non-aromatic hydrocarbons.

144,302; 5/22/37; Christoph Beck, Helmut Weissbach; Production of pure soaps.

156,497; 7/30/37; Martin Luther; Process for production of soaps.

159,634; 8/18/37; Hans Beller; Process of recovering odorless soaps.

164,526; 9/18/37; Walther Schunck, V. Doellein; Catalytic treatment of extraction products of solid carbonaceous materials.

167,930; 10/8/37; Max Harder; Process for the separation of unsaponifiable constituents from mixtures containing same.

181,166; 12/22/37; Alfred Kuerzinger, E. Keunecke; Process for recovering carboxylic acids from oxidation products.

186,818; 1/25/38; Emil Keunecke, A. Kuerzinger; Process for oxidizing non-aromatic hydrocarbons of higher molecular weight.

196,903; 3/19/38; Albert Koch, E. Gartner; Synthetic rubberlike materials.

197,411; 3/22/38; Alwin Schneivoight; Cloth printing pastes.

211,368; 6/2/38; Guenther Kunze, H. Beller, M. Bollmann; Process of recovering odorless soap-forming fatty acids.

214,564; 6/18/38; Mathias Pier, E. Donath; Process for the production of knockstable benzines and middle oils with a low solidifying point by destructive hydrogenation of cracking residues.

214,568; 6/18/38; Martin Mueller-Cunradi, M. Ott, W. Daniel, R. Werner; Compositions of matter.

216,292; 6/28/38; Leonid Andrusow; Process for recovering aliphatic carboxylic acids from oxidation products of high molecular aliphatic compounds.

216,764; 6/30/38; Martin Mueller-Cunradi, A. Cantzler; Process for the production of butadiene.

217,280; 7/2/38; Mathias Pier, F. Christmann; Production of lubricants.

218,016; 7/7/38; Otto Schmidt, S. Stadelmann; Process for producing olefines and diolefines from paraffines and olefines.

221,564; 7/27/38; Hans Beller, J. J. Owen; Alkyl sulfates.

221,854; 7/28/38; Mathias Pier, W. Simon, G. Grassl; Process for the utilization of sulphite lyes.

223,972; 8/9/38; Helmut Meis, Richard Ludwig; Preparation of synthetic rubber.

224,728; 8/13/38; Christoph Beck, Franz Kremp; Process for recovery fatty acids, etc.

229,326; 9/10/38; Hans Murke, Ottmar Wahle; Stabilization of synthetic rubberlike materials.

231,162; 9/22/38; Cornelius Muhlhausen, W. Becker; Polymeric products.

231,914; 9/27/38; Heinz Wollthan, W. Becker; Polymerizing butadiene hydrocarbons.

233,202; 10/4/38; Emil Keunecke, A. Kuerzinger; Production of oxidation products from high molecular aliphatic hydrocarbons.

234,896; 10/14/38; Otto Schmidt, O. Grosskinsky, S. Stadelmann; Process of producing butadiene from butane.

239,785; 11/10/38; Adolf Benischek; Coating agents, priming and knifing compositions and putties.

244,392; 12/7/38; Max Harder; Process of removing unsaponifiable constituents from oxidation products of high molecular non-aromatic hydrocarbons.

250,756; 1/13/39; Hans Beller, Martin Luther, Hans Pohle; Rubber mixtures.

253,784; 1/31/39; Paul Baumann; Recovery of carbon black from gases.

253,992; 2/1/39; Hans Beller, J. J. Owen; Process for the improvement of soaps from synthetic fatty acids.

255,028; 2/7/39; Wilhelm Nowag, K. Krapp, P. Baumann; Initiation of electric arcs fed by controlled rectifiers, etc.

262,786; 3/18/39; Emil Keunecke, A. Kuerzinger; Process for the preparation of soaps from oxidation products of high-molecular hydrocarbons.

272,796; 5/10/39; Franz Sabel, F. Kellig, H. Laudenklos; Synthesis of hydrocarbons.

273,962; 5/16/39; Otto Grosskinsky, N. Roh, G. Hoffmann; Production of butadiene by dehydrogenating butylen.

277,024; 6/2/39; Heinz Wollthan, W. Becker; Synthetic rubber like material.

297,105; 9/29/39; Gustav Wirth; Conversion of carbon monoxide with hydrogen.

492,221; 10/30/30; Fritz Winkler; Treatment of liquid hydrocarbons.

497,424; 11/22/30; Otto Grosskinsky, W. Schmidt; Production of carbon black.

502,728; 12/16/30; Walther Haag; Production of carbon black.

[F. R. Doc. 44-7410; Filed, May 24, 1944; 10:55 a. m.]

term of this order, or effectuation of any provision of such plan, would conflict with, or would not be authorized under, the existing operating authority of any operator named herein, such operator forthwith shall apply to the appropriate regulatory body or bodies for the granting of such operating authority as may be requisite to compliance with the terms of this order, and shall prosecute such application with all possible diligence. The coordination of operations directed by this order shall be subject to the operators possessing or obtaining the requisite operating authority.

4. All records of the operators pertaining to any transportation performed pursuant to this order and to the provisions of such plan shall be kept available for examination with inspection at all reasonable times by accredited representatives of the Office of Defense Transportation.

5. The plan for joint action hereby approved and all contractual arrangements made by the operators to effectuate the plan shall not continue in operation beyond the effective period of this order.

6. Any operator duly authorized or permitted to operate taxicabs within the area herein described, and having suitable equipment and facilities therefor, may make application in writing to the Division of Motor Transport, Office of Defense Transportation, Albany, New York, for authorization to participate in the plan. A copy of each such application shall be served upon each of the operators named in this order. Upon receiving authorization to participate in the plan, each such operator shall become subject to this order and shall thereupon be entitled and required to participate in the plan in accordance with all of the provisions and conditions of this order, in the same manner and degree as the operators named herein.

7. Communications concerning this order should refer to "Supplementary Order ODT 20A-120" and, unless otherwise directed, should be addressed to the Division of Motor Transport, Office of Defense Transportation, Albany, New York.

8. This order shall become effective May 31, 1944, and shall remain in full force and effect until the termination of the present war shall have been duly proclaimed, or until such earlier time as the Office of Defense Transportation by further order may designate.

Issued at Washington, D. C., this 24th day of May 1944.

J. M. JOHNSON,

Director,

Office of Defense Transportation.

APPENDIX 1

Donald E. Seney, 31 Main Street, Saranac Lake, N. Y.

Charles Flanders, 24½ Broadway, Saranac Lake, N. Y.

D. R. Brundage, Saranac Lake, N. Y.

George Owens, 25 Broadway, Saranac Lake, N. Y.

W. Jewtraw, 80 Broadway, Saranac Lake, N. Y.

Wm. W. Riordan, 96½ Main Street, Saranac Lake, N. Y.

Charles E. Smith, 10 Winona Avenue, Saranac Lake, N. Y.

¹ Filed as part of the original document.

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Christian Spork, 23 Lake Flower Avenue,
Saranac Lake, N. Y.
Floyd Burkett, 74 Park Avenue, Saranac
Lake, N. Y.
A. Hoyt, 55 Bloomingdale Avenue, Saranac
Lake, N. Y.

[F. R. Doc. 44-7405; Filed, May 24, 1944;
10:45 a. m.]

[Supp. Order ODT 20A-121]

CERTAIN TAXICAB OPERATORS

**COORDINATED OPERATIONS IN OTTUMWA,
IOWA, AREA**

Upon consideration of a plan for joint action filed with the Office of Defense Transportation by the persons named in Appendix 1 hereof (hereinafter called "operators") pursuant to General Order ODT 20A (8 F.R. 9231), a copy of which plan is attached hereto as Appendix 2,¹ and it appearing that the operators propose, by the plan, to coordinate their taxicab operations within the area of Ottumwa, Iowa, so as to assure maximum utilization of their facilities, services and equipment, and to conserve and providently utilize vital equipment, materials and supplies, and to provide for the prompt and continuous movement of necessary traffic, the attainment of which purposes is essential to the successful prosecution of the war, *It is hereby ordered*, That:

1. The plan for joint action above referred to is hereby approved, and the operators are directed to place the plan into operation forthwith, subject to the following provisions, which shall supersede any provisions of such plan that are in conflict therewith.

2. Each of the operators shall forthwith file a copy of this order with the appropriate regulatory body or bodies having jurisdiction over any operations affected by this order.

3. The provisions of this order shall not be construed or applied as to permit any operator named herein to alter his legal liability to any passenger. In the event that compliance with any term of this order, or effectuation of any provision of such plan, would conflict with, or would not be authorized under, the existing operating authority of any operator named herein, such operator forthwith shall apply to the appropriate regulatory body or bodies for the granting of such operating authority as may be requisite to compliance with the terms of this order, and shall prosecute such application with all possible diligence. The coordination of operations directed by this order shall be subject to the operators possessing or obtaining the requisite operating authority.

4. All records of the operators pertaining to any transportation performed pursuant to this order and to the provisions of such plan shall be kept available for examination with inspection at all reasonable times by accredited representatives of the Office of Defense Transportation.

5. The plan for joint action hereby approved and all contractual arrangements

ments made by the operators to effectuate the plan shall not continue in operation beyond the effective period of this order.

6. Any operator duly authorized or permitted to operate taxicabs within the area herein described, and having suitable equipment and facilities therefor, may make application in writing to the Division of Motor Transport, Office of Defense Transportation, Davenport, Iowa, for authorization to participate in the plan. A copy of each such application shall be served upon each of the operators named in this order. Upon receiving authorization to participate in the plan, each such operator shall become subject to this order and shall thereupon be entitled and required to participate in the plan in accordance with all of the provisions and conditions of this order, in the same manner and degree as the operators named herein.

7. Communications concerning this order should refer to "Supplementary Order ODT 20A-121" and, unless otherwise directed, should be addressed to the Division of Motor Transport, Office of Defense Transportation, Davenport, Iowa.

8. This order shall become effective May 31, 1944, and shall remain in full force and effect until the termination of the present war shall have been duly proclaimed, or until such earlier time as the Office of Defense Transportation by further order may designate.

Issued at Washington, D. C., this 24th day of May 1944.

J. M. JOHNSON,
Director,
Office of Defense Transportation.

APPENDIX 1

Florence M. Fry, Yellow Cab Company, 106 South Court Street, Ottumwa, Iowa.
Thomas R. Klotz, DeLuxe Cab Company, 114 South Green Street, Ottumwa, Iowa.
Thomas R. Klotz, Ottumwa Checker Cab Company, 114 South Green Street, Ottumwa, Iowa.

D. S. Young, City Cab Company, 801 East Main Street, Ottumwa, Iowa.

[F. R. Doc. 44-7406; Filed, May 24, 1944;
10:45 a. m.]

[Supp. Order ODT 20A-122]

CERTAIN TAXICAB OPERATORS

**COORDINATED OPERATIONS IN MASON CITY,
IOWA, AREA**

Upon consideration of a plan for joint action filed with the Office of Defense Transportation by the persons named in Appendix 1 hereof (hereinafter called "operators") pursuant to General Order ODT 20A (8 F.R. 9231), a copy of which plan is attached hereto as Appendix 2,¹ and it appearing that the operators propose, by the plan, to coordinate their taxicab operations within the area of Mason City, Iowa, so as to assure maximum utilization of their facilities, services and equipment, and to conserve and providently utilize vital equipment, materials and supplies, and to provide for the prompt and continuous movement

of necessary traffic, the attainment of which purposes is essential to the successful prosecution of the war, *It is hereby ordered*, That:

1. The plan for joint action above referred to is hereby approved, and the operators are directed to place the plan into operation forthwith, subject to the following provisions, which shall supersede any provisions of such plan that are in conflict therewith.

2. Each of the operators shall forthwith file a copy of this order with the appropriate regulatory body or bodies having jurisdiction over any operations affected by this order.

3. The provisions of this order shall not be construed or applied as to permit any operator named herein to alter his legal liability to any passenger. In the event that compliance with any term of this order, or effectuation of any provision of such plan, would conflict with, or would not be authorized under, the existing operating authority of any operator named herein, such operator forthwith shall apply to the appropriate regulatory body or bodies for the granting of such operating authority as may be requisite to compliance with the terms of this order, and shall prosecute such application with all possible diligence. The coordination of operations directed by this order shall be subject to the operators possessing or obtaining the requisite operating authority.

4. All records of the operators pertaining to any transportation performed pursuant to this order and to the provisions of such plan shall be kept available for examination with inspection at all reasonable times by accredited representatives of the Office of Defense Transportation.

5. The plan for joint action hereby approved and all contractual arrangements made by the operators to effectuate the plan shall not continue in operation beyond the effective period of this order.

6. Any operator duly authorized or permitted to operate taxicabs within the area herein described, and having suitable equipment and facilities therefor, may make application in writing to the Division of Motor Transport, Office of Defense Transportation, Mason City, Iowa, for authorization to participate in the plan. A copy of each such application shall be served upon each of the operators named in this order. Upon receiving authorization to participate in the plan, each such operator shall become subject to this order and shall thereupon be entitled and required to participate in the plan in accordance with all of the provisions and conditions of this order, in the same manner and degree as the operators named herein.

7. Communications concerning this order should refer to "Supplementary Order ODT 20A-122" and, unless otherwise directed, should be addressed to the Division of Motor Transport, Office of Defense Transportation, Mason City, Iowa.

8. This order shall become effective May 31, 1944, and shall remain in full force and effect until the termination of the present war shall have been duly proclaimed, or until such earlier time as

¹ Filed as part of the original document.

the Office of Defense Transportation by further order may designate.

Issued at Washington, D. C., this 24th day of May 1944.

J. M. JOHNSON,
Director,
Office of Defense Transportation.

APPENDIX 1

Yellow Cab Company, 11 Second Street NW, Mason City, Iowa.

Bell's Red Top Cab Company, 410 West State, Mason City, Iowa.

[F. R. Doc. 44-7407; Filed, May 24, 1944; 10:45 a. m.]

all times during business hours are subject to inspection by the State Auditor or by any agent or employee duly authorized by him, and not later than the 15th of each month the dealer is required to file a report with the State Auditor of the amount of gasoline sold. Licenses are revocable for violation of any provision of the statute.

In addition to the sales to agricultural and industrial users, tax exempt gasoline may be sold to any licensed subdivision of the State in the construction, reconstruction or maintenance of public roads, highways or streets when public funds of such municipality are used for the purchase of gasoline for use in publicly owned vehicles.

In substance, the laws of the State of North Dakota carefully safeguard the sale of tax exempt gasoline and contain strict standards in order to assure that such transfers will be made for non-highway purposes. The issuance of receipts and the right to inspect records at all times during business hours will enable the investigators of the Office of Price Administration to determine whether or not prohibited transfers are being made. Hence, it appears that authority may be extended to licensed dealers located in the State of North Dakota to make tax exempt transfers of gasoline in exchange for Class R coupons to duly licensed consumers without facilitating the unlawful acquisition of Class R coupons.

(b) *Order.* It is hereby ordered that dealers and licensed distributors in the State of North Dakota who are permitted by that State to make tax exempt sales of gasoline are authorized to accept Class R coupons at their retail facilities for such tax exempt sales where these sales are made only for non-highway purposes in compliance with the laws of the State of North Dakota: *Provided*, That such dealers and distributors maintain records of such sales, at the place of business where such transfers of gasoline are made, in accordance with the laws and regulations of the State of North Dakota and permit employees of the Office of Price Administration to inspect such records during business hours.

(c) *Definitions.* The definition of terms and rules of construction contained in § 1394.7551 of Ration Order 5C shall apply to this order.

(d) *Effective period.* This order shall become effective May 25, 1944, and shall remain in effect until modified or revoked.

(Pub. Law 671, 76th Cong.; as amended by Pub. Laws 89, 421 and 507, 77th Cong.; WPB Dir. No. 1, Supp. Dir. No. 1Q, 7 F.R. 562, 9121, E.O. 9125, 7 F.R. 2719)

Issued this 24th day of May 1944.

CHARLES F. PHILLIPS,
Deputy Administrator,
In Charge of Rationing.

[F. R. Doc. 44-7449; Filed, May 24, 1944; 11:55 a. m.]

SECURITIES AND EXCHANGE COMMISSION.

[File No. 68-40]

RHODE ISLAND PUBLIC SERVICE CO.

NOTICE OF FILING AND ORDER FOR HEARING

At a regular session of the Securities and Exchange Commission, held at its office in the City of Philadelphia, Pa., on the 22d day of May 1944.

In the matter of Godfrey B. Simonds, Edward B. Aldrich, George F. Bliven, Herbert H. Brooks, Russell C. Harrington and Charles C. McGowan, Proposed Committee for the Rhode Island Public Service Company \$2 Cumulative Preferred Stock; file No. 68-40.

Notice is hereby given that Godfrey B. Simonds, Edward B. Aldrich, George F. Bliven, Herbert H. Brooks, Russell C. Harrington and Charles C. McGowan, proposing to act as members of a committee representing the \$2 Cumulative Preferred Stock of The Rhode Island Public Service Company (RIPS), have filed a declaration with the Commission regarding a proposed solicitation of authorizations from holders of the \$2 Cumulative Preferred Stock of RIPS, and seeking partial exemption from compliance with the requirements of paragraphs (g) (2) and (h) (1) of Rule U-62 for Industrial Trust Company and The Blackstone Canal National Bank of Providence, the respective companies of which Edward B. Aldrich and Charles C. McGowan are officers.

All interested persons are referred to said document which is on file in the office of this Commission, the substance of which is summarized as follows:

Said declaration indicates that the individuals named therein own beneficially or as trustees or are officers or directors, or both, of companies which own beneficially or as trustees \$2 Cumulative Preferred Stock of RIPS consisting of approximately 16,500 shares of stock.

The declarants propose to form a committee on behalf of the \$2 Cumulative Preferred stockholders of RIPS and to apply to intervene or otherwise participate in the pending proceedings before the Commission involving the plan of simplification of the New England Power Association holding company system (File No. 54-92) filed with the Commission by New England Power Association and its subsidiary holding companies on March 6, 1944. The declaration sets forth a request for partial exemption from the conditions imposed by paragraph (g) (2) of Rule U-62 for the Industrial Trust Company and The Blackstone City National Bank of Providence to the extent that there be no restriction upon the right of either of these companies to purchase or sell, or to give investment advice with respect to the securities of companies in the New England Power Association System in their respective fiduciary capacities, or in the administration of agency accounts, or in the exercise of their rights as holders of collateral.

FEDERAL REGISTER, Thursday, May 25, 1944

It appearing to the Commission that it is appropriate in the public interest and in the interest of investors and consumers that a hearing be held with respect to said declaration and that said declaration shall not become effective except pursuant to further order of this Commission:

It is hereby ordered. That a hearing on such matters under the applicable provisions of the Public Utility Holding Company Act of 1935 and the Rules thereunder be held on May 27, 1944 at 10:00 a. m., e. w. t. in the office of the Securities and Exchange Commission, 18th and Locust Streets, Philadelphia, Pa., in such room as may be designated at such time by the hearing room clerk in Room 318. All persons desiring to be heard or desiring to participate in the proceedings shall notify the Commission in the manner provided by Rule XVII of the Commission's Rules of Practice, on or before May 26, 1944.

It is further ordered. That Allen McCullen or any other officer or officers of the Commission designated by it for that purpose shall preside at such hearing. The officer so designated to preside at such hearing is hereby authorized to exercise all powers granted to the Commission under section 18 (c) of said act and to a trial examiner under the Commission's rules of practice.

It is further ordered. That, without limiting the scope of the issue presented by said declaration, particular attention will be directed at said hearing to the following matters and questions:

1. Whether the requirements of paragraphs (g) (2) and (h) (1) of Rule U-62 as applied to the proposed solicitation, are in any respects not necessary or appropriate in the public interest or for the protection of investors or consumers and whether the restrictions proposed in such declaration or any amendment thereto are an adequate substitute, or under the circumstances the only restriction which should be imposed upon dealing in securities of companies in the New England Power Association System by said Industrial Trust Company and The Blackstone Canal National Bank of Providence, and whether the Commission should so order pursuant to sections 11 (g), 12 (e) and Rule U-100.

2. Whether said declaration as filed or as it may be amended, should be permitted to become effective as consistent with the standards of sections 11 (g) and 12 (e) of the act.

It is further ordered. That the Secretary of the Commission shall serve notice of the entry of this order by mailing a copy thereof by registered mail to New England Power Association, Massachusetts Power and Light Associates, North Boston Lighting Properties, The Rhode Island Public Service Company, Massachusetts Utilities Associates, Common Voting Trust and Massachusetts Utilities Associates, and to each of the declarants, and that notice shall be given to all other persons by publication thereof in the FEDERAL REGISTER.

By the Commission.

[SEAL]

ORVAL L. DUBoIS,
Secretary.

[F. R. Doc. 44-7383; Filed, May 23, 1944;
3:08 p. m.]

Electric Corporation, said Trustees are to waive their right to the receipt of the dividends, which would otherwise be payable to them.

It appearing to the Commission that it is appropriate in the public interest and the interest of investors and consumers that a hearing be held with respect to such matter:

It is ordered. That a hearing on such matter under the applicable provisions of said act and the rules of the Commission promulgated thereunder be held on June 5, 1944, at 10:00 a. m., e. w. t., at the offices of the Securities and Exchange Commission, 18th and Locust Streets, Philadelphia 3, Pennsylvania. On such date the hearing room clerk in Room 318 will advise as to the room in which such hearing will be held.

It is further ordered. That Willis E. Monty, or any other officer or officers of the Commission designated by it for that purpose shall preside at the hearings in such matter. The officer so designated to preside at any such hearing is hereby authorized to exercise all powers granted to the Commission under section 18 (c) of said act and to a trial examiner under the Commission's rules of practice.

It is further ordered. That any person desiring to be heard in connection with the proceeding or proposing to intervene herein shall file with the Secretary of the Commission, on or before May 31, 1944, his request or application therefor, as provided by Rule XVII of the rules of practice of this Commission.

It is further ordered. That, without limiting the scope of the issues presented by said filing, particular attention will be directed at said hearing to the following matters and questions:

1. Whether the proposed payment of accumulated and unpaid dividends and the current quarterly dividend out of the capital or unearned surplus of General Gas & Electric Corporation is appropriate in the public interest and the interest of investors;

2. Whether the action proposed to be taken complies with the applicable provisions of the Public Utility Holding Company Act of 1935 and the rules and regulations promulgated thereunder;

3. What terms or conditions, if any, should be imposed in the public interest or for the protection of investors.

By the Commission.

[SEAL]

ORVAL L. DUBoIS,
Secretary.

[F. R. Doc. 44-7384 Filed, May 23, 1944;
3:08 p. m.]